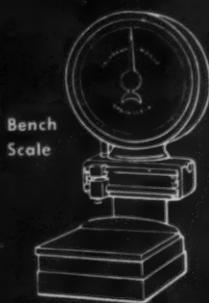


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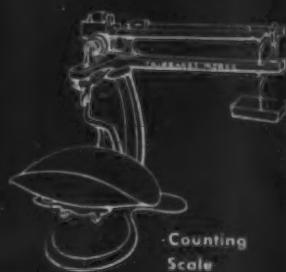
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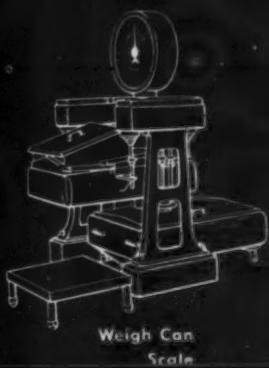
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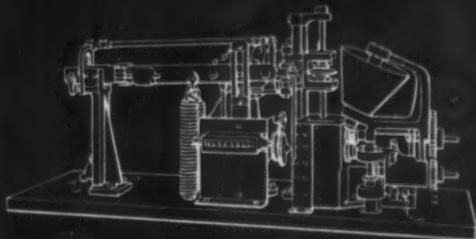
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MOTORS • GENERATORS • STOKERS • RAILROAD MOTOR
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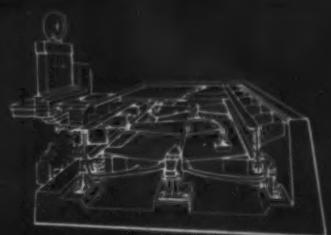
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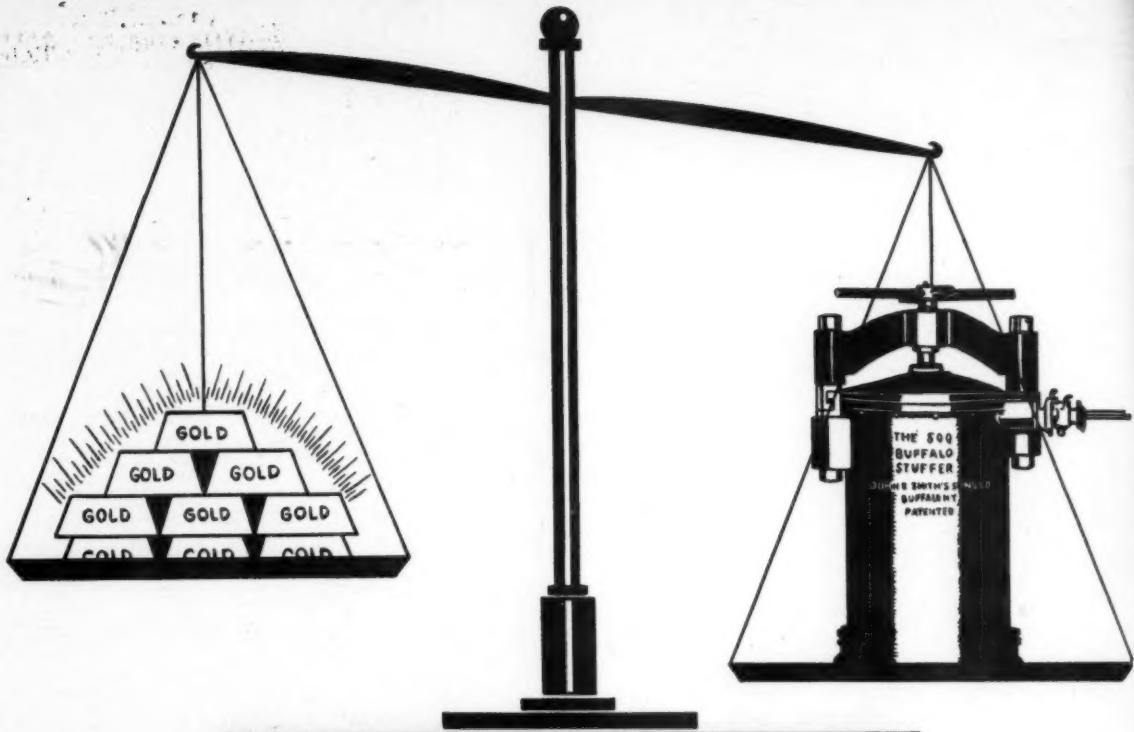
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DRAWN BY *R. H. J.*

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FROM: New Products Development
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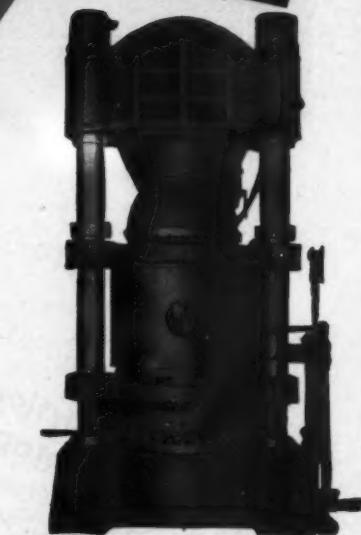
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This Globe equipment was developed after long study and consultations with packinghouse engineers, and has been proved in packing plants all over the country.

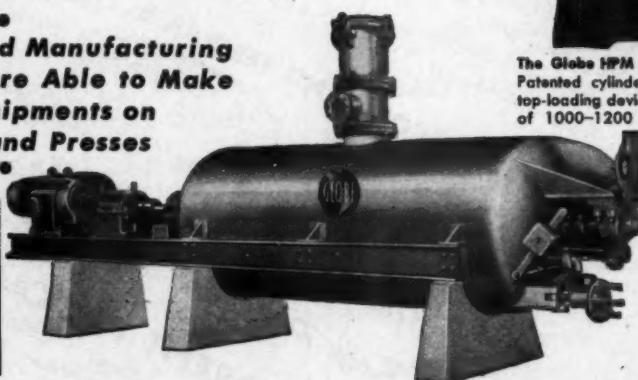
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Proposed House Bill Would Check Use of Emulsifiers Until Toxicity Is Proved

Authority to prevent the sale of synthetic food emulsifiers until they are cleared as safe for human consumption will be asked in a bill to be introduced in the United States House next week. Representative Frank B. Keefe of Wisconsin has announced that he will ask Congress to bolster Food and Drug Administration authority by requiring certification before such chemicals can be placed on the market, rather than simply permitting the FDA to ban their sale after they have been proved toxic in actual use.

In recent years synthetic emulsifiers have become widely used in such foods as ice cream, salad dressings and, within the last year or two, in bread and other bakery products. At hearings currently being conducted by the FDA to determine a definition and "standards of identity" for bread, a large number of emulsifying agents have been presented for approval. In the meantime, however, bakers are allowed to use any of them, in any amount. (See page 11 for another story on bread emulsifiers.)

The proposed bill would place the burden on industry, in cooperation with government researchers, to prove a product is safe before it is placed on the market and would give the Food and Drug Administration power to subpoena any individual or group to obtain information in determining a product's toxicity. Under existing laws the FDA is often deterred from getting facts it needs because it does not have the power to bring in witnesses to testify.

A twin bill would prevent unrestricted use of pesticides, such as DDT, chlordane and toxaphene until their tolerances are established and their toxic effects on both humans and animals determined.

BILL PROVIDES EQUALIZING FEE ON FATS-OILS IMPORTS

A bill providing for an equalization fee on imports of fats and oils was introduced in the Senate this week by Senators Gillette and Wherry. Under the bill (S 1594) there would be an equalization fee of 1c per pound on all imports of fats and oils for each 1c per pound which the average wholesale price of the principal domestic fats and oils was below their average parity price.

When domestic fats and oils were at parity, there would be no tax on imports of fats and oils. The bill does not provide for any quantitative restriction on imports of fats and oils.

BRITAIN TO PURCHASE LARD AND OTHERS SHOW INTEREST

Britain will be in the market for considerable quantities of lard during the next six months (variously estimated at from 20,000,000 to 100,000,000 lbs.), according to a report confirmed by the Economic Cooperation Administration. It is understood that substantial initial purchases have already been made and the lard market this week showed a little strength as a result.

The ECA also has confirmed that other countries plan to buy U. S. lard in anticipation of financial coverage by the ECA. Although the continuance of ECA has been approved by Congress, appropriations have not been made so that actual purchases cannot be effected.

PROPOSED LCL RATE CHANGES

Several of the proposed changes in charges by railroad and motor carriers pending before the Interstate Commerce Commission would be of major importance to the meat packing industry, if adopted.

Provisions and charges on small shipments which have been proposed by railroads include the following: 1) Increase the minimum charge per single shipment from \$1.30 to \$2.25; 2) Revise the minimum charge rule so that the minimum charge shall be for 100 lbs. at the first-class rate, subject to the \$2.25 minimum; also that if shipment consists of mixed articles, and any one takes higher than first class, the minimum charge shall be for 100 lbs. at the highest rate applicable for any of the articles, subject to the \$2.25 minimum; 3) For a package weighing less than 25 lbs., charges will be assessed on the basis of 25 lbs.; 4) 25c per request will be charged for additional copies of freight bills, not to exceed 6 per request, and only one freight bill will be furnished free per shipment; the so-called "harmonized" bill of lading shall be made mandatory and be prepared by the shipper, and 6) All L.C.L. shipments must be prepaid. Similar proposals have also been made for motor carriers' L.C.L. freight charges.

ARGENTINA RAISES SUBSIDY

The Argentine government has informed American and other meat packers that it will help them meet new wage increases for their workers through additional government subsidies. The packers had threatened to close Argentina's 12 main meat packing plants April 21 unless the government took steps to offset their huge operating losses.

MILWAUKEE MEAT PACKERS LOSE LICENSE FEE FIGHT

Over protests of Milwaukee, Wis., meat packers, the common council judiciary committee has approved a new licensing and inspection fee system for packers. The ordinance would set a flat \$200 annual license fee for all packers and a 50c an hour fee for all meat inspection. It would also charge out of town packers 10c a head inspection fee for all slaughtered animals brought into the city. If approved by the common council the ordinance would become effective January 1, 1950.

Small packers have contended that it would place them in a restricted competitive position in relation to federally inspected packers. Six small firms estimated it would cost them between \$1,200 and \$1,800 a year. Committee members contended that packers and other food handlers must pay the cost of inspection. Before approving the ordinance, the committee voted to exclude a proposed \$75 license fee for sausage manufacturers and an \$80 fee for poultry houses.

OPPOSE 28-HOUR FEED RULES

The Central Division of the National Independent Meat Packers Association has voiced its opposition to the proposed 28-hour feeding rules of the USDA and has requested the Department of Agriculture to cooperate with the meat packing industry in studies of existing feeding methods and practices and inadequate train schedules and unsatisfactory performance under present schedules. Recognizing that under present regulations unnecessary shrinkage and injury to the animals are caused by inadequate feed and watering, and that in many cases slow train schedules are also costly to packers, the group urged that facts regarding present difficulties be fully developed before new recommendations are made.

COCONUT OIL TAX

President Truman has been asked to reinstate the prewar 2c per pound tax on coconut oil imported from countries other than the Philippines. Under this program oil from non-Philippine countries paid an import duty of 5c per pound compared with 3c on oil from the Philippines. The special 2c per pound excise tax was removed during the war under Presidential order.

OLEO BILL DELAYED

The Senate finance committee has deferred action until next week on the House-approved bill to repeal federal taxes on oleo.



ARMOUR

Armour Products Development Lab

ARMOUR and Company has completed a new products development laboratory at its Chicago plant which will be devoted exclusively to research to improve Armour products and originate new ones. Under the direction of Dr. R. R. Fulton, the laboratory staff will work chiefly on canned meat products, but in addition will carry on research on sausage and smoked meats, dairy and cheese products, poultry and frozen, pre-cooked foods.

Sausage and canned meats already comprise a large percentage of the Armour sales dollar but the company realizes that there is an even larger potential market for these products if the quality were improved and more items were manufactured. President F. W. Specht has long emphasized the necessity of adequate food research in order to produce the finest quality possible and to keep giving the consumer a greater variety to choose from.

The laboratory is strictly functional; every piece of equipment has a specific use and has been selected because it will perform a certain job better than any other. However, all stainless steel equipment has been used to make the laboratory as beautiful as possible as well as easier to keep clean.

An open house will be held all next week for Armour customers, chefs, home

economists and other representatives of the food industry.

Located on the second floor of the Visitors' building near the general office, the shape of the building and location of two supporting beams had to be considered in the design. The laboratory is completely air conditioned. Glazed tile walls or glass walls are used. Floors are tile and ceilings, acoustical tile.

All operations having to do with preparation of food are done in the kitchen or cook room. This room is a long triangular shape, with a work table running the entire length of the long side, which is about 23 ft. Not only the table top but the storage cabinets beneath it containing drawers and bins of various sizes are stainless steel. There is a double sink in the center. This table, as well as much of the other equipment in the laboratory, was built to Armour specifications.

Along the other two walls, arranged for greatest convenience, are a two-door refrigerator, range, grill, deep fat frier, bake oven, warming oven, Niagara smokehouse and Jourdan cooker, all of stainless steel. Over all of the cooking equipment is a stainless steel hood and forced ventilation is used to draw out odors. A retort and a can closing device are located in one corner

of the room. There is also a large spice cabinet where all spices used by the meat packing industry are stored. Cost of the kitchen was approximately \$200,000.

Separated from the kitchen with a glass partition is the preparation room, where tests on fresh and dried sausage are made and meat is prepared for canning. This room is air conditioned to 55 degs. It is similar in shape and arrangement to the kitchen, with a steel table and cabinets on the long side. Equipment includes a Buffalo chopper, Buffalo mixer, Buffalo vacuum mixer, Toledo scales, 5-7 lb. stainless steel Rotocut, stainless steel meat truck, Hobart mixers and a spice cabinet.

Two incubators in which canned foods are stored for certain lengths of time and then tested for sterility provide optimum temperature conditions for growth of various bacteria. One room is held at 98 degs. and the other at 130 degs. Rooms are well insulated and have Butcher Boy doors.

A large refrigerated room is kept at 38 to 40 degs. and a sharp freeze room at -5 to -7 degs. Freon is the refrigerant and circulates in steel Dole vacuum cold plate shelves. Compressors are General Electric.

A small, compact mechanical room houses air conditioning equipment,

smoke making device for smokehouse and all control equipment.

The taste laboratory provides a quiet, comfortable room where taste test panels, composed of Armour office and plant employees, compare and evaluate products. Soft fluorescent lighting is used, and natural daylight can be produced when desired by an arrangement of fluorescent and incandescent lights in certain intensities. The color scheme of pale blue and cream is pleasant but not such as to distract attention. The food panel sits at a long table and food is brought into the room in an electric food warmer. The only other furniture is a china cabinet.

The laboratory office has glass walls and is located so that the taste laboratory, kitchen and preparation room are visible from it. A Teletalk enables those

in the office to hear what is going on in the other rooms and to speak to persons working in them.

A valuable collection of cookbooks which Armour recently acquired is arranged on shelves lining one wall of the office. Undoubtedly one of the largest collections in existence, it was formerly the property of Morris E. Hauser of B & G Foods, Inc., Chicago. Many of the volumes are now out of print and are collectors' items, and there are cookbooks of almost every nationality.

These books are used for reference and ideas for new products. Dr. Fulton believes that many cooking secrets have been lost through the years and that it is possible to go back to older formulas for something new and refreshing. People long for certain foods they used to

(Continued on page 14.)



VIEWS OF ARMOUR LABORATORY

Top to bottom: 1. Dr. R. R. Fulton, head of the new kitchen, and Alice Mary Amis, home economist and chemist. 2. Preparation room, with Jean Lesparre, directing chef, in the background. 3. Stainless steel work table and some of the equipment in the \$200,000 kitchen. Another view of the kitchen appears at the top of the opposite page. 4. The flavor inspection room provides ideal conditions for the work of the testers who evaluate Armour products. The floor plan is pictured at the left.



work in this room in units of four under the constant supervision of a section foreman. Under this system each meat cutter has all the meat and equipment necessary to complete an entire order without having to move from his station.

Stocks of carcasses and primal cuts are held for processing and/or sale in a 1500 sq. ft. distribution cooler and ribs and loins are aged in a special cooler (see below). An 8000-cu. ft. -10 deg. freezer is used for longer storage and as a convenience for customers who make large purchases for future delivery.

From the time carcasses are placed on the rail at the truck receiving dock the meat travels in a circle through the various departments until prepared for final shipping in the company's six refrigerated trucks. Interstate shipments are made in insulated barrels or boxes refrigerated with dry ice.

In addition to much power-driven cutting equipment the firm employs scales at every step of preparation to check losses and to furnish customers with cuts of consistent weight.

Efficiency in Fabrication

PRODUCTION of fabricated cuts is an operation carried on for the hotel, institutional and restaurant trade by some meat packers and many wholesalers. It is often done on a hit-and-miss basis but in the plant of A. Michaud Company of Philadelphia, Pa., careful layout and the use of modern fabrication aids has resulted in low-cost processing as well as the ability to fill, in volume, the requirements of the trade for tailor-made product.

The pictures above and at right—both showing the main production room—tell much of the story. The meat cutters

MICHAUD PLANT VIEWS

Above and at right are photos of the main production room. Below are the plant exterior and aging cooler.



ARGUE BREAD SOFTENER CLAIMS AND TOXICITY

WIDELY divergent viewpoints on emulsifying agents or bread softeners were presented by representatives of Atlas Powder Co. and the Institute of Shortening and Edible Oils at a recent meeting of the eastern division of the National Independent Meat Packers Association.

At the current bread hearings in Washington, Atlas Powder Co., one of the manufacturers of the triglyceride type of emulsifiers (those of a nonbiological origin), is seeking acceptance by the Food and Drug Administration of 27 types of emulsifiers. The company is presenting evidence at the hearings to show how its products improve the quality of bread and bakery products and to prove that they are not harmful when eaten in the amounts used.

The Institute represents the refiners of edible oils and producers of shortening made from both vegetable and animal fats and oils. Its interest in the hearings to date, according to a spokesman, has consisted of giving technical and legal assistance to the Food and Drug Administration in order to insure that the FDA does not approve chemical

emulsifiers for use in bread without proper investigation.

Opinion is divided on whether or not chemical emulsifiers are being sold and used to replace shortening. Dr. Peter Kass, associate director of research, Atlas Powder Co., stated that his company recommends emulsifiers as additives, not shortening substitutes, that the purpose of the two ingredients is not the same and that to his knowledge emulsifiers are being used as additions to recipes. On the other hand, E. W. Brockenhough, president of the Institute of Shortening and Edible Oils, had photostats of 25 pieces of literature being distributed by sellers of the Atlas-type products which recommended substituting the emulsifiers for part or all of the shortening.

The other point of difference brought out in the meeting is whether or not the chemical products are toxic. Atlas representatives contended that they are not toxic and the Institute argued that evidence to date is not conclusive.

Excerpts from the testimony and discussion at the New York meeting on these two controversial points follow:

Emulsifiers Used to Replace Shortening?

YES

NO

E. W. BROCKENBROUGH: I have here a folder containing a number of photostatic copies of literature being distributed by the sales agencies and others selling the Atlas-type products—some 25-odd pieces. I have a letter from the H. C. Brill Co., Inc., of Newark, N. J., addressed to a baker. The name of the baker is blanked out, for obvious reasons. The letter is signed by the vice president of the Brill company. I think it would be well to read it. The others in the folder are of a similar nature. I would like to be quite frank in stating that all of them do not come out and make the flat statements contained in this letter; however, the inference is there.

"Thank you for your January 7 letter in which you tell us that through some friends in St. Louis you heard of our emulsifier for cakes. It is true that we do manufacture such a product under the name of Shorto and we are very happy to send you a 1-lb. sample of it.

"We are also enclosing a booklet showing several recipes in which we have effected the use of Shorto but you do not have to adhere strictly to these recipes. You can save considerable shortening by using Shorto, and, in fact, we know many very exacting bakers who are making cakes with no shortening whatever. I am sure that sounds strange to you but it is true. Try it yourself and I know you are going to be of the opinion that we are miracle makers.

"Take any of your standard recipes—never mind what we have printed—and remove all of the shortening in that recipe. Then take 1 lb. of Shorto, dissolve it with 5 pints water. The result will be a thick liquid about the consistency

(Continued on page 22)

DR. KASS: At a bakers' meeting a week ago the chairman of the meeting asked how many of the bakers there—and there were several thousand—use our emulsifier, in place of shortening and how many use monoglycerides and diglycerides in place of shortening, and not a single hand was raised.

QUESTION: Can a reasonably good cake or bread dough be made with your emulsifier and no lard?

DR. KASS: I cannot answer that question because I do not know what a reasonably good dough means.

QUESTION: Well, can a dough be made that is salable?

DR. KASS: I do not know whether it would be salable or not . . .

QUESTION: You say the emulsifier and lard combination extends the volume and holds the mixture and softens it and makes the bread or cake hold its freshness longer?

DR. KASS: That is a corollary. Actually you get a finer texture. That is the only reason we put them on the market. We do not know a thing as to whether they are fat substitutes. As a chemist, they have nothing to do with fat; they are emulsifiers. You cannot do the same job with a fat . . . In bread we have also the creaming effect which is important because the baker wants to save time. We have the problem not only of texture but of freshness. Freshness in baked breads is not due to loss of moisture as such. Water does not evaporate. But there is a change in the starch. Through a happy Atlas Powder Co. discovery we learned that one of our substances, Myrl 45 (a molecule of stearic acid reacted with a molecule of ethylene oxide), has an



BOSS STUFFERS

100 to 500 pounds capacity.

Lid and yoke swing on cold rolled steel pin with bronze collar for ease of opening and closing.

Rubber packed, semi-steel lid fits flush into safety ring for complete emptying of cylinder.

Yoke is electrically refined cast steel, and is equipped with spring actuated centering pin for perfect lid alignment.

Coarse pitch, double lead screw for rapid operation of lid.

Cylinder of heavy nickel bearing semi-steel is machined and polished inside for efficiency and cleanliness.

Flat top, floating piston has air tight packing. Piston and packing easily adjusted without removal of piston from cylinder. Piston fits flush against lid and safety ring for complete ejection of meat.

Right or left air intake (except 100 lbs. size which has 1 air intake only).

Globe valve and syphon create vacuum beneath piston for quick return.

Silencer for air exhaust.

Patented, stainless alloy Micro-Set Stuffer Valve is leak proof, non-binding and easily disassembled for cleaning.

Two stuffer cocks on all but 100 lbs. size.

Two sets of stainless stuffer tubes with each stuffer (except 100 lbs. size which is equipped with one set).

Zerk grease fittings throughout.

Best Buy Boss

There is a smooth BOSS Stuffer of the proper size to fit your need. For more details call in your nearest BOSS representative, or write direct for our new Sausage Machinery Catalog No. 627.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

extremely interesting property when used in minute concentrations, apparently producing not only a nicer texture so the bread makes nicer eating but retaining that softness for a longer period of time, that is, not developing a hard crust.

J. R. FROKER: (Atlas Powder Co.): The only fair answer you can make as to whether emulsifiers are going to hurt the lard business is in the bake shop itself. I can tell you we never sell these materials as a substitute.

What I think you gentlemen should do—and I challenge you to do it—is to make an honest survey of the bake shops and see whether you find people have generally reduced their lard content when they used these materials. I am prophesying now you will find it is very much easier to sell your product to the man who is using our emulsifiers because our products make it possible for that man to use your locally produced lard competitively with the material that comes from the biggest shortening producers.

C. B. HEINEMANN: That survey is under way.

TOXICITY OF CHEMICAL EMULSIFIERS

TESTS PROVE NOT TOXIC

DR. KASS: These substances are not toxic. They have been proved to be nontoxic by tremendous amounts of evidence developed both by our own consultants, one of whom is Professor Krantz, and others. Not only are they nontoxic but they have actually been proven to be good for you because at Massachusetts General Hospital, which is the training ground for Harvard Medical, under the direction of Dr. Perry J. Culver, who is an outstanding nutritionist in this country, they have discovered that the partial esters of sorbitol and manitol which are reacted with ethylene oxide (to make the emulsifier) are very good for people who have certain diseases of the intestines which either cause them to lose fat or cause them to be unable to metabolize fat because a portion of the intestines has been cut out. It is being sold in capsules at a very fancy price by druggists and pharmacists. . . . I do not think it does a darn bit of good for people as healthy as you and I. They are positively and definitely nontoxic and have been shown as such in tests on animals and human beings.

JEAN HANACHE: Since you have made the statement that in some degree they are good for people with stomach ailments, I want to point out that sometimes you use compounds for the treatment of certain diseases that are very toxic. You still cannot say go ahead and use emulsifiers because they are being used in medicine. You claim there is no toxicity in the product. How long an experiment has been carried on, generation through generation, to prove that? I don't mean taking a group of 50 men or 30 men and giving them tests for toxicity for about three weeks or three months. . . . I know experiments with rats have some value but I am talking about human beings. Has anyone experimented with children until they are 18?

DR. KASS: No, sir. What you ask is impossible.

MR. HANACHE: Why not?

DR. KASS: These materials have not been on the market long enough.

QUESTION: Is it nontoxic in any amount you can take of it?

-DR. KASS: To all intents and purposes it is nontoxic in any quantity, as much as you can tolerate by taking it in the way it is meant to be used. . . . I will flatly state that on the advice of our pharmacologists, whom I consider the most competent in this country and pharmacologists who have done work independently, in case you worry that we pay them to say these things, that in any amounts conceivable eaten in a diet in the amounts useful to do the job they are asked to do and the amounts edible by taste, they are absolutely and completely nontoxic and harmless.

EVIDENCE INSUFFICIENT

MR. PRATT: I should like to talk about toxicity. Very briefly, Atlas Powder has based its case on the testimony and exhibits of four doctors. Great reliance was placed on the testimony of Dr. Krantz, who tested 27 of the Atlas compounds. Of the 27 he was able to complete two-year tests on white rats on only two products, and those two were the only two Dr. Krantz was willing to recommend.

I should like to point out in connection with the experiments on Myrj 45, which is the product that is used chiefly in bread, the evidence shows that in the two-year feeding studies and lumping together the three Myrj-type products tested, the control group showed 30 deaths and 33 survivals. The group that was fed the Myrj compound showed 21 survivors and 50 deaths. Now, I do not know whether this stuff caused them to die, but it has not been shown it did not. . . .

Many of you know that Dr. Page of the Medical School of Virginia conducted feeding tests on three products that contain the Spans and Tweens, the commercial products marketed by the R. T. Vanderbilt Co., which is the outlet for Atlas Powder Co. Those tests lasted only 28 days and involved 60 persons, 45 men and 15 women. Of the 60 people, 13 reported toxic or other symptoms which Dr. Page decided were mostly diarrhea and gastro-intestinal disorders of various kinds. . . . These symptoms all ceased after the feeding of these substances had been discontinued. He could not explain that. The test was only a 28-day feeding test and Dr. Culver admitted in his testimony that the 28 days was much too short a time to achieve results which should lead to a conclusion on such an important question as toxicity. He told us what is probably the accepted scientific approach to this matter. If you are testing a substance by feeding it to human beings and you have toxic effects within a month or two, you stop right there; you know you have something that is not good. On the other hand, if there are no effects within the 28-day or two-month period, that does not prove the thing is not toxic. It proves nothing except the necessity of continuing the experiments further. . . .

There have been no tests of these substances which involved, for example, the effect of this stuff on growing children or on such persons as lactating females or the effect in fertility—that type of thing in human beings. . . .

The point I wish to make to you is that this is much too important to leave up to the whim and caprice of a particular company which has a product it wants to recommend. As far as we in the shortening industry are concerned, the issue of toxicity is the one issue it seems to us must be settled and without question before these products be approved for any item as important as bread.

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HAM
FLAVOR

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"The Man You Know"

Pre-Seasoning **3-DAY HAM CURE**

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

New Armour Laboratory

(Continued from page 9.)

have, which may explain why the most successful eating places are those which specialize in old dishes, he says. He also believes that the skill of a chef is largely his ingenuity and imagination in seasoning. The Armour laboratory has on its staff two experienced chefs who were at one time famous in Chicago hotels.

On the theory that the purpose of seasoning is not to cover up poor flavor but to make food more interesting and more palatable, the laboratory experiments to find exactly the right seasoning for each product.

Importance of Seasoning

In its attempt to overcome some of the objections which some people have to canned meats, Armour is studying such problems as the stability of meat sauces, changes of flavor due to processing, undesirable changes caused by the addition of sugar or salt or some other ingredient, the compatibility of spices, etc. It has found, for instance, that using certain spices in meat and others in the sauce may produce poor results when combined. Using vegetables with meat as is done in many canned products introduces new problems which are being studied by the laboratory.

The Armour products development laboratory is not a part of the quality control or chemical laboratory which is known as the "plant laboratory" and tests purchased products and makes chemical analyses of products the company manufactures to determine such things as fat and moisture and protein content and to make sure the products conform to government and to its own standards. The new products kitchen does maintain checks to see that products which it has developed are prepared according to its formulas, and it works with the plant laboratory and with the consumer research department on certain problems.

While it is preparing a formula for a new product, the kitchen submits samples to the taste panel or committee. Sometimes the samples are compared with a competitor's product, sometimes with a product prepared with a slight variation in the formula. The formula may be changed many times before it is approved by the taste panel.

Tested by Consumers

Then the consumer research department submits it, with a simple questionnaire, to certain groups of women all over the country who sample it under ordinary home conditions. Their opinions are carefully studied and if Armour feels the product has the approval of all sections of the country, the general test department figures the cost of manufacturing. Then the sales department determines whether or not the company can afford to manufacture it. The fact that the company must compete is not the concern of the products development laboratory; its job is sim-

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Outlasts other plates four to one!

Now, get the same low operating cost and extra efficiency in your grinder that packers all over the world have found for years with C-D TRIUMPH Reversible Plates. Can be used on both sides; like two plates for the price of one!

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ply developing the finest possible product.

The department is free to do research on any product. However, from its knowledge of consumer buying habits and changes in consumer preference, the canned food sales department often suggests products to develop or improve. Recently Armour placed on the market several new canned meat products developed by the laboratory: Ham a la king, beef stew, chop suey, spaghetti and meat and chili con carne. In addition, it has developed some 40 or 50 others, not yet on the market, some of which are entirely new meat industry products.

The laboratory works with the advertising department in supplying information to use in writing promotion for certain products, especially for new or specialty items such as baby foods.

Laboratory Staff

Dr. Fulton has been with Armour for five years and during this period he has served as head of the new products development kitchen.

Jean Lesparre, directing chef, joined Armour nine years ago, having previously spent number of years as chef at the former Medina Club in Chicago and later as banquet chef of the Sherman hotel. Born in Bordeaux, France, he was apprenticed as chef in Palace d'Orsay, Paris.

Arganti Ciabattari, the Italian chef, was formerly at the Ambassador West hotel in Chicago.

Other members of the staff are the manager of sausage manufacturing operations, manager of canning operations and a home economist.

Armour executives who are responsible for the work of the laboratory include: L. E. McCauley, vice president in charge of research; Victor Conquest, director of research and development laboratory; J. D. Porche, assistant director of research, and J. L. Hunt, general manager.

R. O. Munson designed the laboratory, and Schmidt, Gaden & Erickson, Chicago, was the architectural firm.

SPICE TRADE CONVENTION

The forty-third annual meeting of the American Spice Trade Association will be held at the Edgewater Beach hotel, May 9, 10 and 11.

On Sunday afternoon, May 8, the Chicago members will be hosts to conventioners at an informal gathering. Monday will be devoted to reports of the research and public relations committees and an open forum on spices. On Tuesday the three sections will meet and elect officers. On Wednesday reports of the officers and committees will be made and new officers elected. Many social events are being planned, including a luncheon for food technicians at which guests will be representatives of the meat industry and other specialists in the food manufacturing field.

MATERIAL HANDLING News



Four-decker rack-pallets each holding eight sides of frozen beef and handled by Clark electric fork-lift trucks, slashed handling costs in the Alford Refrigerated Warehouses. Hazards are practically nil, men are well pleased



All fresh and packaged meat products are palletized immediately upon receipt and tiered to the ceiling by Clark fork-lift trucks. Handling was immediately simplified, and warehouse capacity more than doubled.



WRITE FOR
*Material
Handling News*
—“must” reading.

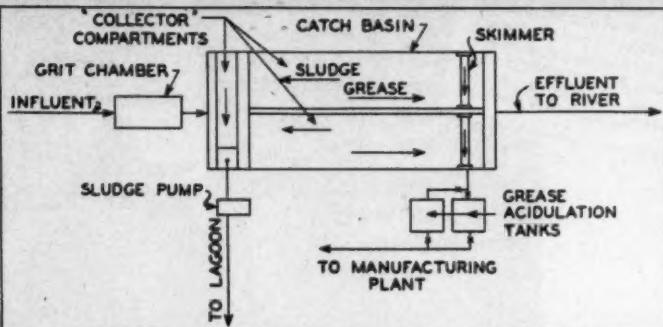
TACKLE THOSE HANDLING COSTS! It is one of the surest ways to protect and increase profits, say Industry's wisest counsellors; and one of the few remaining opportunities for appreciable savings. The Clark Method expands the capacity of any business by speeding up the flow of material. It increases storage capacity without plant expansion. It minimizes demurrage and costly accidents. It is good common-sense—and now is the time—to CONSULT CLARK.

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AUTHORIZED CLARK INDUSTRIAL TRUCK PARTS AND SERVICE STATIONS IN STRATEGIC LOCATION

LINK-BELT sludge collectors recover 1100 lbs. of valuable grease daily



Flow diagram of industrial waste treatment plant at Delany & Co. glue works. Link-Belt equipment collects sludge, recovers grease, assures excellent performance.



Looking toward effluent end of catch basin. The cross pieces seen on liquid surface are the redwood conveyor flights of two parallel Link-Belt sludge collectors. These flights are slowly moving the floating grease to effluent end of tank, where operator will skim it off by hand-lever operation of a Link-Belt Rotoline grease skimmer.



General view of waste treatment plant as seen from influent end of catch basin. Grit chamber appears at left.

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**Increase
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Efficiency.....**

Recovery of 1100 pounds of valuable grease every day is achieved through the installation of Link-Belt sludge collectors and Link-Belt Rotoline grease skimmers in an existing waste treatment catch basin at the glue manufacturing plant of Delany & Co., Inc., Philadelphia, Pa. The operating efficiency of the catch basin also was increased, although the rate of flow of industrial waste averages 47,500 gallons per hour.

Link-Belt equipment — including screens, sludge collectors, mixing, aerating, conveying and driving machinery — has long been "first choice" of consulting engineers, public officials and industries where solids and grease are removed or reclaimed from waste water. This durable, dependable equipment is designed and manufactured in our own plants.

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SCREENS • COLLECTORS • MIXERS • AERATORS

Up and down the MEAT TRAIL

Personalities and Events of the Week

• H. A. Lewis, who has been associated with Stark, Wetzel & Co., Indianapolis, Ind., in the sales department since 1943, has been named sales manager of the company, it was announced recently.

• A rehabilitation and expansion program which eventually will cost more than \$6,000,000 will be started immediately by Swift & Company in Kansas City, Kans., E. W. Phelps, plant manager, has announced. Every structure in the existing plant will either be modernized completely or replaced, he said. Work will be begun immediately on a new cooling tower, foundations for two new compressors, a new condenser platform, pump house and substation, and a major building will be started in the fall. The program is expected to take about five years.

• C. C. Van Dyne, who completed 31 years with Diamond Crystal Salt Co. on February 2, 1949, will retire on May 1. Mr. Van Dyne was on the road for nine years and the rest of the time has been located in Chicago. He attended

packer conventions regularly and had many friends in the industry throughout the country. Though he has reached retirement age, he is still extremely active. His plans for the future are indefinite. In May he and Mrs. Van Dyne will go to Corpus Christi to visit their son and then will take an extended trip through the eastern United States and Canada.

• F. Earl Veneman, formerly vice president of Agar Packing & Provision Corp., Chicago, who recently retired, died Thursday, April 21, at Chicago. He was well known to the meat trade. During the past several years he had devoted considerable time to the development of canned meats.

• A. D. Griffith, president of the Southland Provision Co., Orangeburg, S. C., announced this week that J. O. Hoffman, who has been sales manager of the company, has been appointed manager.

• Thomas J. O'Connor, who retired four years ago from Kingan & Co., Indianapolis, Ind., where he had been employed for 59 years, died recently. He was a member of the Kingan Old Timers' Club.

• R. A. Rath, president, Rath Packing Co., Waterloo, Ia., has begun his duties as a director of the National Associa-



Above is Paul H. Murray, owner and general manager of the Murray Packing Co., Plainwell, Mich., which has been serving meat dealers in the western part of the state for 35 years. The firm's trucks operate over a 170-mile route and are in service about 100 hours per week. Two of the company's trucks were equipped with Kold-Hold Pakage units in 1948; these employ Freon 12 as a refrigerant and are insulated with 4 in. of fibreglass. Murray reports that these trucks are delivering product to dealers in top condition.



ST. JOSEPH MARKET AS LIVESTOCK MARKETING CLASSROOM

Pictured here are 26 members of the Institutional On The Farm Training Class of Falls City, Nebr., as they participated in a one-day marketing school at the St. Joseph market. Also in the group are Carl Meyer, head hog buyer of Swift & Company, who is explaining the carcass display; Don K. Spalding, executive secretary of the St. Joseph Live Stock Exchange, and H. M. Garlock, traffic manager of the St. Joseph Stock Yards Co. The picture was taken at the Swift plant in St. Joseph. To date 107 classes of veterans totaling more than 2,500 students enrolled in On the Farm Training have participated in similar marketing schools at the St. Joseph market, which have been carried on with the cooperation of Swift, Armour and Company, Dugdale Packing Co. and the Seitz Packing Co.

tion of Manufacturers. Rath is also a director of the Galloway Co., Inc., and of Associated Manufacturers, Inc., Waterloo.

• The San Antonio Packing Co., San Antonio, Tex., is beginning a remodeling and modernization program, expected to cost about \$100,000, according to S. F. Reyes, jr., general manager.

• Frye & Co., Seattle, Wash., was a victim of the recent earthquake there. The south wall of the plant was broken, but otherwise there was little damage.

• Hyman Feinstein has been appointed manager of Armour and Company at Binghamton, N. Y., succeeding Philip Hickey, who has been transferred to Syracuse as manager of Armour and Company there.

• Mrs. Cora Goddard, 77, owner of the Columbus (O.) Provision Co., died recently. She had been in ill health for some time but had been able to conduct her business until two weeks before. She was the widow of A. J. Goddard, founder of the wholesale meat firm in

1912, and had managed the business since his death in 1927.

• The Anderson Packers, professional basketball team of Duffey's, Inc., Anderson, Ind., won the National League supremacy with its recent victory over the Oshkosh, Wis. team. The championship had been predicted early in the season because of the unusually strong team of the Anderson Packers.

• Julius A. Carstens, one of the founders of the Carstens Packing Co., Tacoma, Wash., died recently at the age of 76. He was the last surviving of the Carstens brothers, who founded the firm. A native of Germany, he came to the United States in 1888. He is survived by his widow and two sons, C. Tom and E. J. Carstens, both of Honolulu.

• The national hotel supply department of the Cudahy Packing Co. has been made a part of the branch and plant sales division, it was announced recently, and is under the supervision of C. E. McClure, general sales manager. C. L. Ring, who had been in charge of the hotel supply business, has resigned from Cudahy service.

• The Elgin Meat Supply, Ltd., St. Thomas, Ontario, Canada, which is one of the oldest pork packing plants in Ontario, has been sold by C. W. Moody to W. A. Richardson and will be known as Elgin Packers. A. Hough and Peter Richardson, who have been associated with the firm for about 25 years, will remain.

• John W. Wampler has retired from Swift & Company after 29 years in the sales department, during which time he served various territories.

• O. J. Stelling Co., Inc., has been granted permission by the state of Kansas to manufacture, buy and sell at

wholesale and retail sausage and other meat products. Incorporators are G. E. Duwe, R. R. Laidley and D. L. Donovan, all of Chicago.

• T. W. Glaze of the agricultural research department of Swift & Company was a speaker before the Memphis (Tenn.) Agricultural Club recently.

• John C. Milton, American Meat Institute, Chicago, will address delegates to the Arkansas Restaurant Association's annual convention on April 28 in Little Rock, Ark.

• Fred V. Fisher, 55, who was engaged in meat packing for many years, died recently. He was a partner in the Medina (N. Y.) Provision Co., prior to his retirement due to ill health. Previously he had been a salesman for the Dold Packing Co. and its successor, Hygrade Food Products Corp., in Buffalo.

• Northern California meat packers and distributors contributed to the success of the third annual Grand National Junior Livestock Exposition at San Francisco's "Cow Palace," April 9-14, when on the closing day of the event for the junior livestock raisers they overbid the market for more than 2,000 head of beef cattle, hogs and lambs. In the beef division, highest price was 55c per lb. paid for a choice lot of steers, bought by Walti Schilling & Co., Santa Cruz. Other packers prominent in the buying were: Sebastopol Meat Co., Sebastopol; H. Moffat Co., San Francisco; James Allan & Sons, San Francisco; Alpert Packing Co., S. San Francisco; Safeway Stores, Inc., Oakland; Anker Meat Co., Modesto; Watsonville Meat Co., Watsonville; Kaufman Feed Lot, San Jose; San Jose Meat Co., San Jose; Chris H. Beck, Petaluma; Ferrara Meat Co., San Jose; Golden West Meat Co.,



GOLDEN WEDDING OBSERVANCE

Mr. and Mrs. H. W. Tohtz of St. Louis celebrated their fiftieth wedding anniversary on April 14. In honor of the occasion, a dinner for the immediate family, followed by a reception for some 200 guests in the Harmony Room of the Roosevelt hotel, was arranged by their daughter, Mrs. W. S. Jordan, and two sons, R. W. and H. O. Tohtz. H. W. Tohtz, president of R. W. Tohtz & Co., St. Louis, has served the meat packing and allied industries since 1913 when he became superintendent of the Brecht Co. of St. Louis. Nine years later he and Kirk Bonnell formed the National Packers Supply Co., which was changed in 1925 to Bonnell-Tohtz Co. After selling this business in 1932 Mr. Tohtz planned to retire. However, in 1934 his sons and daughter formed R. W. Tohtz & Co., Inc., and in 1937 elected their father president. From 1922 to 1934 Mr. Tohtz handled the Cincinnati Butchers' Supply Co. line of Boss machinery and equipment, when he switched to the Allbright-Nell Co. line. In 1942 he returned to the Boss line, in addition to that manufactured in his own plant.

Emeryville, and Noble's Independent Meat Co., Madera.

• Frank D. Warner, head of Armour and Company's fresh and smoked sausage sales department, Chicago, has retired after 40 years' service with Armour.

• William N. Davis of the meat packing section, National Safety Council, Chicago, has been elected alderman of the first ward of Des Plaines, Ill.

• M. S. Feldman, 46, president of the National Beef Co. of Cincinnati, New York, N. Y., died recently of a heart attack. He was also connected with the Triangle Meat Distributors, Inc., Linden, N. J., and the Regal Packing Co. of New York.

• Glenn T. Stebbens, president of the Union Stock Yards, Montgomery, Ala., has announced that a three-acre sales division will be constructed, the first of several projects in a three-year \$250,000 expansion program.



STOCKYARDS MAJORS SOFTBALL LEAGUE ORGANIZED AT CHICAGO

Pictured here are officers and other members of a ten-team softball league which has just been formed by Chicago packinghouses. The league plans an 18-game Round Robin, with playoffs at Gill Stadium. SEATED, L. to R.: H. C. Burchers, Armour and Company, treasurer of the league; Fred Di Pasquale, Reliable Packing Co., president, and H. E. Robinson, Swift & Company, secretary. STANDING: R. M. Oderio, William Davies Co.; R. C. Hicks, Libby, McNeill & Libby; A. R. Bethke, Darling & Co.; H. A. Hansen, Darling & Co.; Bob White, Armour; H. Wichmann, Swift, and E. J. Burke, Armour. Wilson & Co. and the Wimp Packing Co. are also represented in the league.



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CHEVROLET ADVANCE-DESIGN TRUCKS
Lead Them All!



You'll discover a new kind of value when you drive and ride in these Advance-Design Chevrolet trucks. You'll find fleetness and flexibility, power and massive strength and long-lasting quality in every feature of body, frame, cab and chassis. Yet, you enjoy all these premiums *at lowest cost*, for Chevrolet trucks have 3-WAY THRIFT—low-cost operation, low-cost upkeep and the *lowest list prices in the entire truck field!*

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Chevrolet's 4-SPEED SYNCHRO-MESH TRANSMISSION offers quicker, quieter and easier operation in Series 3800 and heavier duty trucks. Faster shifting maintains speed and momentum on grades.

Chevrolet trucks have the famous CAB THAT "BREATHES"! Outside air is drawn in and used air forced out Heated in cold weather.

Chevrolet's power-packed VALVE-IN - HEAD ENGINE provides improved durability and efficiency as well as the world's greatest economy for its size!

Chevrolet Advance-Design brings you the FLEXI-MOUNTED CAB, cushioned on rubber against road shocks, torsion and vibration.

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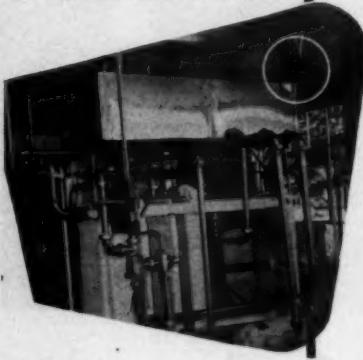
Uniweld, All-Steel Cab Construction • Large, Durable, Fully-Adjustable Seat • All-Round Visibility with Rear-Corner Windows* • Heavier Springs • Super-Strength Frames • Full-floating Hypoid Rear Axles on the 3600 Series and Heavier Duty Models • Specially Designed Brakes • Hydrovac Power Brakes on Series 5000 and 6000 Models • Standard Cab-to-Axle Length Dimensions • Multiple Color Options.

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To users of Enoz Insecticides, the famous, patented Enoz Vaporizer is loaned without cost.

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Gentlemen:

Please have a Diversey D-Man call and demonstrate the Enoz System of Modern Insect Control in our plant. It is my understanding that this service is free, and in no way obligates me.

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CITY
STATE

LARD AND SHORTENING TESTS

A recent article in *Consumer Reports*, published by Consumers Union, covers tests made by that organization on 11 brands of hydrogenated oil vegetable shortenings, nine brands of lard and nine brands of cooking oil. All of these are of sufficient quality, suggests the report, so that a brand can safely be selected on the basis of price. The federally inspected lards tested ranged from "bland" types through conventional varieties, protected and unprotected by antioxidants.

According to the Consumer Union tests, five of the vegetable oil shortenings and six of the oils had smoke points above 400 degs. F., but no lard had a smoke point above 350 degs. It was pointed out that a low smoke point does not impair the usefulness of a fat except for deep frying. "Lardy" odors were reported for several lards heated up to the smoke point.

On rancidity, it was claimed that after 16 hours aging at 220 degs. F., all lards except one were rancid or ap-

proaching rancidity while the hydrogenated shortenings and oils performed satisfactorily. Lards containing antioxidants showed somewhat higher average stability but no clear indication of rancidity-inhibiting effect.

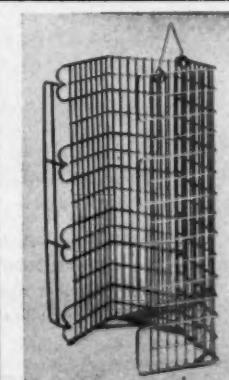
FRANKFURTER PROMOTION

The meat industry's annual spring and summer sausage promotion will be supported this year by national advertising of the Marathon Corporation, supplier of packaging materials. A full-page color ad in the May 21 issue of the *Saturday Evening Post* will feature three new ways of serving frankfurters, under the headline "Let's Discover the Frank!" From a review of frankfurter advertising Marathon concluded that it could do more for the meat industry by "up-grading" the common frankfurter and promoting its use for other purposes than serving in a bun. Reprints of the ad and other tie-in material will be supplied to the meat industry by Marathon representatives.



ARKANSAS PACKER INTRODUCES NEW LINE OF PACKAGES

The Little Rock Packing Co. is using new packages for its Arkansas Maid brand of pure pork sausage, link sausage and skinless frankfurters. The 1-lb. carton for sausage meat is the combination unit with integral liner made by Marathon. An unusual feature is that carton is scored to mark eight slices, making it easy for the housewife to serve even portions. The carton is air tight and gives good protection to product. In the other two packages, the transparent wrap inside the carton completely encloses the product, and upon folding makes it airtight so that product will keep longer without molding. Cartons have excellent shelf or cabinet visibility. Alternating sides are orange and bright yellow, with blue and white lettering on the orange.



Frank Style STAINLESS STEEL SAUSAGE MOLDS

Durable • Economical

Frank Style sausage molds are built for heavy service and long life. Easy to clean. Won't rust. New features include a quick-action opening and closing device. Write for details on complete line of Frank Style Stainless Steel products.

G. F. FRANK & SONS, INC.

Formerly Frank Mfg. Co.

123 Broadway, Cincinnati 2, Ohio

"Bright Up and Smile" **Frank Style**

AMI PROVISION STOCKS

Pork meat stocks held by packers reporting to the American Meat Institute on April 16 totaled 464,800,000 lbs. This amount is 5 per cent smaller than stocks a fortnight earlier, 10 per cent under 515,000,000 lbs. held on April 17, 1948, and 19 per cent under the 1939-41 average of 577,000,000 lbs.

Lard and rendered pork fat holdings of 175,200,000 lbs. registered a decline of 6 per cent from two weeks earlier, and were also 6 per cent under the average. Stocks a year earlier were 23 per cent under current stocks, however.

Provision stocks as of April 16, 1949, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows April 16 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average.

Apr. 16 stocks as
Percentages of
Inventories on

	Apr.	Apr.	1939-41
	2,	17,	
	1949	1948	av.

BELLIES

Cured, D. S.	104	55	6
Cured, S. P. and D. C.	97	118	113
Frozen-for-cure, D. S.	100	23	2
Frozen-for-cure, S. P. and D. C.	98	63	162
Total bellies	98	90	59

HAMS

Cured, S. P. regular	100	68	6
Cured, S. P. skinned	82	109	74
Frozen-for-cure, regular	50	67	2
Frozen-for-cure, skinned	95	65	76
Total hams	87	84	59

PICNICS

Cured, S. P.	90	154	83
Frozen-for-cure	90	114	97
Total picnics	95	121	91

FAT BACKS, D. S. CURED

FAT BACKS, D. S. CURED	91	116	58
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OTHER CURED & FROZEN

Cured, D. S.	98	120	8
Cured, S. P.	97	127	80
Frozen-for-cure, D. S.	103	113	
Frozen-for-cure, S. P.	93	100	105
Total other	96	117	87

TOT. D. S. CURED ITEMS

TOT. D. S. CURED ITEMS	90	71	
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TOT. S. P. & D. C. CURED

TOT. S. P. & D. C. CURED	91	116	80
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TOT. FROZ. FOR D. S. CURE

TOT. FROZ. FOR D. S. CURE	102	55	
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TOT. S. P. & D. C. FROZEN

TOT. S. P. & D. C. FROZEN	97	88	80
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BARRELED PORK

BARRELED PORK	100	133	18
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LARD 94 122 92

*Included with lard.

STATE HORSEMEAT BILL

Tennessee's legislature has passed a bill requiring that horsemeat be sold in plainly labeled packages and be flavored according to a prescribed standard.

DRIED BEEF IN CANS

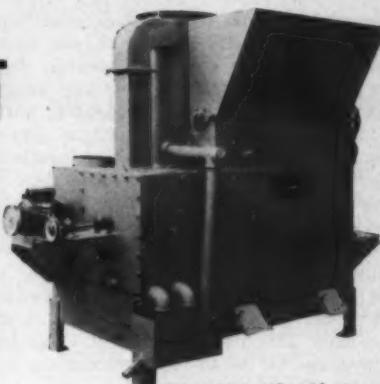
Cudahy Brothers Co. is using newspaper space in Los Angeles papers to promote its new product, Peacock dried beef, in 2- and 4-oz. tins. T. E. Skaggs Meat Co. there is distributing the product in the Los Angeles sales area.

LIPTON SMOKE UNIT

in combination
with the

THERMOSTATICALLY
CONTROLLED

SMOKEHOUSE HEATER



Patented in the U.S. and foreign countries. Other patents pending.

*Purifies the Smoke and
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FOR CANNERS, SAUSAGE MAKERS,
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Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY



B. Schwartz & Co.

2055 W. PERSHING ROAD, CHICAGO 9, ILL. (Teletype CG 427)

- Corned Beef
- Boneless Chucks (neck straps and sinews removed)
- Boneless Rumpa
- Beef Clods
- Beef Trimmings
- Boneless Butts
- Shank Meat
- Beef Tenderloins
- K Butts
- Boneless Briskets
- Boneless Beef Rounds
- Insides and Outsides and Knockles
- Short Cut Boneless Strip Loins
- Beef Rolls
- Boneless Barbecue Round

Claims for Bread Softeners Discussed

(Continued from page 11.)

of condensed milk. Now replace equal quantities of that Shorto solution with that which you have removed from your batter in the way of shortening. In other words, if you remove 6 lbs. of shortening from your recipe, add this 6 lbs. of solution instead. Proceed by putting your sugar and milk powder in the cake machine, then the Shorto solution, all of the eggs and rub these together well. Next add the flavor, color, if necessary, and then the flour. Work these into a smooth batter, bake in the usual manner and then watch to see the lovely cakes you will produce.

"If you don't wish to remove all of the shortening, after seeing these cakes, cut half of it out, or one-quarter, and add the solution equal to what you take out in the way of shortening. Shorto sells at 65c a lb. in 45-lb. containers (wooden). This results in a cost of about 10½c for the solution against 36c to 38c for shortening and still produces a better cake."

In connection with that letter, we have a number of Brill's recipes. I will read you only the Special Note given in conjunction with them:

"One pound of Shorto will actually replace 6 lbs. of shortening in any recipe. In the following recipes you will observe that more water is used than when using straight shortening. This is caused by the fact that where we removed 1 lb. shortening in any recipe we replaced that same weight in the form of 3 oz. of Shorto and 13 oz. of water. When wishing to use your own standard recipes and removing any or all of the shortening therefrom, replace each pound of shortening by adding 3 oz. of Shorto and 13 oz. of water. Mix these together and then add as you would shortening. Do not cream this solution into the batch but add it to the liquid that is called for in the recipe."

I also have some material of Vernon C. Usher & Co. of Chicago, in which they recommend the reduction of shortening or the elimination of shortening, also the reduction or elimination of milk, depending on the formula. There are a number of these products on the market, on some of which I have advertising literature. One is a product called Miraculene. This is an excerpt from literature describing it:

"Is it possible to reduce shortening by the use of Miraculene? Yes, it is, although that is not the real purpose of

tained without depleting Canadian stocks on the farms. Exports are expected to show a decrease this year.

The balance sheet showed current assets on December 31 of \$3,528,536 against current liabilities of \$1,036,770, indicating a net working capital of \$2,491,766 against \$2,321,697 at the end of 1947.

RECENT UNION ACTIVITY

• A new contract granting special medical care, compensation while sick and insurance to the 58 union employees of the Madison (Wis.) Packing Co. was recently signed. Employees are entitled to medical care including up to \$150 for surgery, \$2 to \$3 for doctor calls and \$25 sick compensation. No wage increases were included in the one-year contract.

• The National Labor Relations Board has ordered the American Packing Corp., Jersey City, N. J., to reinstate John Cole, a discharged worker, with full back pay and to cease discouraging membership of its employees in a CIO

Miraculene. You can save shortening and get the same quality cake that you did before if you cut your shortening by 25 to 40 per cent in cakes and 20 to 25 per cent in pie crust and replace this shortening with Miraculene B-P at the rate of 1 oz. of Miraculene for each pound of shortening left out. In this case, however, you will have to rebalance your formula by using one-third water and two-thirds flour to make up for the lost weight."

* * *

BROCKENBROUGH: The baker knows what the product is capable of doing. He is using it as a substitute.

An analysis of bread from coast to coast and from Canada to the Gulf shows that the fat content of bread has been reduced, and where it has been reduced we find that the manufacturer is using chemicals of the polyoxide type. That to me simply means that it makes little or no difference what Atlas recommends. Atlas has no control over the sales agents or the representatives of the sales agents. . . .

Today we are approaching a condition where we will have more fats and oils in this country than we know what to do with. . . .

We know from advertising literature that these chemicals are being recommended as replacers or substitutes for fat in sweet goods and in bread. We have in our possession letters from bakers and sworn statements from bakers to the effect that when using a chemical they have reduced the ratio of fat to flour in bakery products. . . . If you add a chemical in the amount Atlas Powder recommends, as shown by the record of the bread hearings, to a dough containing four or five parts of fat, you can't control the loaves on the truck. Therefore you have to cut the fat to use the chemical as recommended. Putting that together with the fact that it is advertised as a substitute and a replacer, I at least reach a pretty definite conclusion.

My attention was directed to another remark Dr. Kass made. I must say he made this one inadvertently. The record of the talk here today contains a statement by Dr. Kass in which he said "our shortening," referring to emulsifiers. That terminology has been used by Atlas representatives on several occasions as will be shown in the record of the bread hearings. That shows how they feel about it. That shows they feel they are making a shortening and there is no doubt about the fact that whatever they are making is being used to curtail the consumption of fat.

union or encouraging membership in any AFL union. The board upheld a finding last November by Trial Examiner Josef L. Hektoen that the company was guilty of unfair labor practices in its discharge of Cole in June 1947.

FLASHES ON SUPPLIERS

ALUMINUM COOKING UTENSIL COMPANY: This New Kensington, Pa. firm has announced the appointment of J. L. Ogden to succeed B. E. Hiles as manager of the Chicago sales office at 1248 LaSalle-Wacker bldg., according to an announcement by R. L. Becker, vice president in charge of sales. Hiles has been transferred to the firm's home office. Ogden comes to Chicago from Pittsburgh where he was manager of the company's office in that city.

THE ADLER CO.: Jack Shribman has been appointed a sales representative of the Stockinette Division of this Cincinnati firm. He will handle the sale of Stockinettes in the New England states, Pennsylvania, Delaware, New Jersey, Maryland and Washington, D.C.

Wilsil, Ltd., 1948 Profit Is Slightly Above 1947 Net

Net profit of Wilsil, Ltd., Montreal, for the year ended December 31, 1948, amounted to \$248,459, or \$1.83 per share on 135,700 shares outstanding, compared with the 1947 profit of \$241,308 or \$1.77 per share. The report of the directors, signed by F. K. Morrow, chairman of the board, and Henry MacEwan, president, stated that while plant facilities were fully employed during 1948, the industry has entered a period of downward adjustment. To provide against a possible decline in inventory prices, inventory reserve was increased by \$180,000 to \$600,000. Stating that prices have moved downward since the beginning of the year in both Canada and the United States, the report noted that "where the leveling off will stop cannot be predicted."

Cattle marketings in Canada reached a record total following lifting of the embargo on exports to the United States last August. The report warned that the heavy marketing cannot be main-



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This Control provides the versatility of two independent Temperature Controls in a single instrument having a single thermal element and scale. The temperature setting of either control point can be made easily by turning a knurled knob on the outside of the instrument case. Pull out to set one pointer and push in to set the other.

The Control contains two single pole, double throw switches which may be connected for "Three Wire" Thermostatic Loads or either the normally closed or normally open contacts used for two wire heating or cooling loads in any desired combination.

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2-Wire or 3-Wire Control Circuit



Sausage Production Climbs in March Reversing Six-Month Downward Trend

ALARGER volume of practically all meat and meat food product items was prepared and processed under federal inspection during March than in the previous month, with the net in-

creased meat in March compared with 1,032,284,000 lbs. in February and 983,296,000 lbs. in March of 1948. The increase in output during March was considerably larger than the increase of

six months in sausage production was reversed, with 10,901,000 lbs. more sausage items prepared in March than in February. The March total was 15,415,000 lbs. above last year's figure, while the cumulative total for the first quarter of 1949 was 16,967,000 lbs. larger than that of 1948.

Canned meat output for March of 135,062,000 lbs. represented an increase of 11,993,000 lbs. over February and an increase of 8,901,000 lbs. over March, 1948. The first-quarter cumulative total, however, remained somewhat smaller than last year.

During March 32,245,039 lbs. of meat and meat food products (excluding soup) were placed in slicing- and institutional-sized containers, or 770,068 lbs. less than during February, while a de-

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—MARCH 1949, WITH COMPARISONS

	March	1948	January—March	1949
Meat placed in cans—				
Beef	9,184,000	7,232,000	28,687,000	25,230,000
Pork	306,761,000	239,855,000	842,072,000	735,685,000
Smoked and/or dried—				
Beef	4,981,000	3,881,000	12,497,000	15,642,000
Pork	176,621,000	149,493,000	489,461,000	426,776,000
Sausage—				
Fresh (finished)	21,066,000	17,196,000	65,454,000	59,682,000
Smoked and/or cooked	75,908,000	68,120,000	218,549,000	206,081,000
To be dried or semi-dried	9,531,000	5,804,000	27,786,000	24,089,000
Total sausage	106,535,000	91,120,000	306,769,000	289,802,000
Loaf, head cheese, chili con carne, jelled products, etc.	14,026,000	15,395,000	40,246,000	42,205,000
Cooked meat—				
Beef	2,322,000	1,889,000	7,077,000	6,937,000
Pork	51,887,000	54,708,000	135,667,000	131,924,000
Canned meat and meat food products—				
Beef	8,573,000	7,861,000	28,218,000	36,731,000
Pork	41,974,000	35,405,000	138,055,000	144,349,000
Sausage	6,762,000	5,353,000	20,114,000	25,628,000
Soup	47,182,000	48,786,000	107,956,000	133,184,000
All other	30,182,000	30,636,000	100,029,000	114,477,000
Total	135,062,000	126,161,000	395,110,000	450,599,000
Bacon (sliced)	57,968,000	43,670,000	162,844,000	125,706,000
Lard—				
Rendered	151,123,000	121,918,000	503,603,000	436,527,000
Refined	125,656,000	90,314,000	369,117,000	306,143,000
Rendered pork fat—				
Rendered	8,351,000	5,818,000	25,254,000	20,764,000
Refined	4,600,000	2,952,000	16,012,000	11,481,000
Olive stock	8,316,000	4,251,000	22,010,000	16,932,000
Edible tallow	8,214,000	5,642,000	22,548,000	18,406,000
Compound containing animal fat	15,846,000	14,553,000	48,283,000	52,882,000
Oleomargarine containing animal fat	2,585,000	—	7,086,000	4,310,000
Miscellaneous	11,131,000	6,408,000	27,040,000	22,807,000
Total	201,080,000	963,296,000	3,462,975,000	3,143,586,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

crease totaling 168,796,000 lbs., according to the U. S. Department of Agriculture. The 1,201,080,000 lbs. of proc-

20,352,000 lbs. reported in the same period last year.

The downward trend of the previous

HOG CUTTING MARGINS AGAIN SHOW IMPROVEMENT

(Chicago costs and credits, first three days of week.)

At the Chicago market this week hogs and pork products again sold at lower levels, with hog costs dropping at a much faster rate than product values. As a result, cutting margins improved and all three weights cut with plus values, ranging from 10¢ to \$1.53.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the first three days of the week.

	180-220 lbs.—			220-240 lbs.—			240-270 lbs.—					
	Pct. live wt. lb.	Price per cwt.	Value alive yield	Pct. live wt. lb.	Price per cwt.	Value alive yield	Pct. live wt. lb.	Price per cwt.	Value alive yield			
Skinned hams	12.6	44.6	\$ 5.62	8.07	12.6	44.6	\$ 5.62	8.78	12.9	44.3	\$ 5.71	8.02
Picnics	12.6	37.9	4.92	2.55	12.6	44.6	4.92	4.47	12.6	44.6	4.92	4.47
Boston butts	4.2	36.6	1.54	2.28	4.1	36.3	1.49	2.11	4.1	34.9	1.47	1.98
Loins (blade in)	10.1	48.7	4.92	7.11	9.8	48.0	4.71	6.67	9.6	43.8	4.21	5.37
Belilles, S. P.	11.0	32.3	3.35	5.13	9.5	29.8	2.83	4.02	3.9	24.9	.97	1.37
Belilles, D. S.	2.1	21.4	.45	.64	8.6	21.4	1.84	2.87	
Fat backs	3.2	7.5	.24	.34	4.6	8.0	.37	.51	
Plates and jowls	2.9	11.3	.38	.47	3.0	11.3	.34	.47	3.4	11.3	.38	.54
Raw leaf	2.3	8.9	.29	.28	2.2	8.9	.20	.28	2.2	8.9	.20	.28
P. S. lard, rend. wt.	10.9	10.3	1.43	2.05	12.3	10.3	1.27	1.78	10.4	10.3	1.07	1.49
Rendering	1.6	40.3	.65	.58	1.6	33.5	.54	.77	1.6	25.5	.41	.56
Rendering trimmings	3.2	18.3	.69	.56	3.1	18.3	.57	.77	2.9	18.3	.53	.75
Feet, tails, etc.	2.0	13.9	.40	.40	2.0	13.9	.28	.39	2.0	13.9	.39	.59
Offal & misc.65	.9465	.9265	.91
Total Yield & Value	89.5	...	\$21.55	\$30.72	71.0	...	\$20.68	\$29.10	71.5	...	\$19.47	\$27.23
Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	
Cost of hogs	\$18.63	...	\$18.59	...	\$18.42	...	\$18.42	...	\$18.42	...	\$18.42	...
Condemnation losses	.09	Per cwt.	.09	Per cwt.	.09	Per cwt.	.09	Per cwt.	.09	Per cwt.	.09	Per cwt.
Handling and overhead	1.10	yield	.96	yield	.86	yield	.86	yield	.86	yield	.86	yield
TOTAL COST PER CWT.	\$19.82	\$22.32	\$19.64	\$27.66	\$19.37	\$27.00	\$19.37	\$27.00	\$19.47	\$27.23	\$19.47	\$27.23
TOTAL VALUE	21.35	30.72	20.66	29.10	19.47	27.23	19.47	27.23	19.47	27.23	19.47	27.23
Cutting margin	+\$ 1.53	+\$ 2.20	+\$ 1.02	+\$ 1.44	+\$ 1.10	+\$.14	+\$ 1.10	+\$.14	+\$.11	+\$.14	+\$.11	+\$.14
Margin last week	+\$.50	+\$ 1.15	+\$.29	+\$.41	+\$.36	+\$.51	+\$.36	+\$.51	+\$.36	+\$.51	+\$.36	+\$.51

crease of 6,000,003 lbs. was reported for meat and meat food products placed in consumer packages or shelf sizes.

The total amount of loaf items prepared during March was larger than both a month and year earlier. Output of 14,026,000 lbs. compared with 12,532,000 lbs. reported in February and 13,395,000 lbs. reported in March 1948.

March bacon slicing operations totaled 57,908,000 lbs., which was well ahead of 49,792,000 lbs. sliced a month earlier and 43,670,000 lbs. in 1948.

STORAGE STOCKS CORRECTION

The U. S. Department of Agriculture has issued the following corrections in the U. S. cold storage stocks report for April 1, 1949: Rendered pork fat stocks should be 3,006,000 lbs. instead of 4,634,000 lbs., and the government holds in storage outside of processors' hands 116,000 lbs. of lard instead of 1,744,000.

Inspected Meat Production off 3% in Week; Tops Last Year's Output by 7%

MEAT production under federal inspection in the week ended April 16 totaled 258,000,000 lbs., the U. S. Department of Agriculture estimated this week. Production was 3 per cent below 266,000,000 lbs. reported last week but

the preceding week and 122,000,000 in the week a year ago.

Calf slaughter of 128,000 head compared with 133,000 reported last week and 127,000 in the period last year. Output of inspected veal in the three

000 lbs., compared with 118,000,000 in the preceding week and 106,000,000 in the same week last year. Lard production was 29,100,000 lbs., compared with 31,300,000 in the previous week and 24,200,000 processed in the same period last year.

Sheep and lamb slaughter of 172,000 head compared with 169,000 head for the preceding week and 247,000 in the week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 7,700,000, 7,600,000 and 11,200,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended April 16, 1949—with comparisons

Week Ended	Beef	Veal	Pork	Lamb and mutton	Total meat		
	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	Prod. mill. lb.
Apr. 16, 1949.....	228	125.4	128	12.0	843	118.0	7.7
Apr. 9, 1949.....	232	128.1	133	12.6	879	117.8	7.6
Apr. 17, 1948.....	211	111.6	127	11.9	749	105.7	11.2

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle	Calves	Hogs	Sheep & lambs	LARD PROD.					
	Live Dressed	Live Dressed	Live Dressed	Live Dressed	Per mil. lbs.					
Apr. 9, 1949.....	.991	550	167	94	239	134	97	45	14.5	29.1
Apr. 2, 1949.....	.993	552	168	95	241	134	97	45	14.8	31.3
Apr. 17, 1948.....	.973	523	165	94	244	741	99	45	13.3	24.2

¹1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

7 per cent above the 240,000,000 lbs. recorded for the same week last year.

Cattle slaughter of 228,000 head was 2 per cent below the 232,000 reported last week but 8 per cent above the 211,000 kill of the corresponding week last year. Beef production was 125,000,000 lbs., compared with 128,000,000 lbs. in

weeks under comparison was 12,000,000, 12,600,000 and 11,900,000 lbs., respectively.

Hog slaughter was estimated at 843,000 head—4 per cent below 879,000 reported last week but 13 per cent above the 749,000 kill of the same week in 1948. Production of pork was 113,000,-

CHICAGO PROVISION STOCKS

The out-of-storage movement of lard during the first half of April totaled 6,619,052 lbs. as stocks dropped from 95,508,310 lbs. on March 31 to 88,889,258 lbs. on April 15. However, mid-April stocks were well above the 62,502,261 lbs. held a year earlier.

	Apr. 15, '48, lbs.	Mar. 31, '48, lbs.	Apr. 15, '49, lbs.
P. S. lard (a).....	76,142,245	88,215,880	88,106,614
P. S. lard (b).....	0,577,000	0,577,000	224,000
Dry rendered lard (a).....	563,800	721,594	165,400
Dry rendered lard (b).....	280,000	280,000	4713,857
Other lard.....	5,327,018	4,713,857	9,004,247
TOTAL LARD.....	88,889,258	88,508,310	62,502,261
D. S. Cl. bellies (contract).....	72,000	48,000	913,700
D. S. Cl. bellies (other).....	5,356,068	4,824,624	9,744,700
TOTAL D. S. BELLIES.....	5,428,088	4,872,624	10,655,400
D. S. Rib bellies.....	(a) Made since Oct. 1, 1948. (b) Made previous to Oct. 1, 1948.		

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TRUCK REFRIGERATION UNIT Electrically Operated LOWEST INITIAL INVESTMENT!

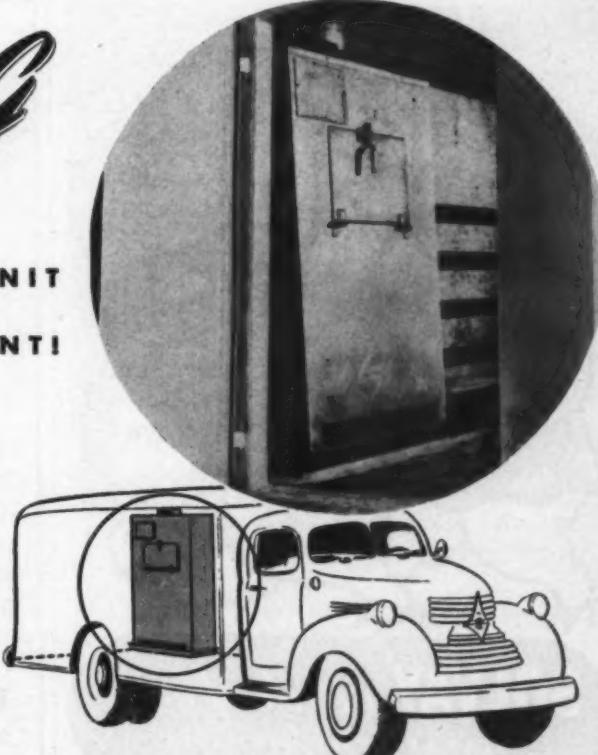
- Circulates 2500 cu. ft. of air per minute
- Operates directly from battery
- Controlled from driver's position
- Easily installed in any part of truck
- Uses water ice, dry ice, or combination of both
- Convenient, speedy icing and re-icing
- Does not require doors cut in truck body

SPECIFICATIONS

	No. 2027	No. 2038
SIZE.....	20" x 27" x 60"	20" x 38" x 63"
ICE CAPACITY....	450 lbs.	650 lbs.
MOTOR.....	Six volt, direct current	
FAN.....	Eight-inch Blower type (Squirrel cage)	

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FIRST SPICE, creators of finer seasonings and spice blends for all meat products, feels that it should offer a helpful service to all sausage makers. Therefore we have planned to present each month a different problem and the best way how to solve it.

In addition, we thought it would be of great interest to publish unusual experiences of sausage makers and how they solved their problems. FIRST SPICE WILL PAY \$10.00 FOR EACH PROBLEM AND SOLUTION that we decide to publish. Our selection will be based upon the importance of the problem to the meat industry . . . so hurry and let us hear from you.

Address all letters to DEPT. P3

WHAT CAUSES SPOTS ON FRANKFURTERS?



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NEXT MONTH'S PROBLEM . . .

What causes fat separation in Frankfurters, Wieners, and Bolognas?

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WHOLESALE FRESH MEATS

CARCASS BEEF

April 20, 1949
per lb.

Choice native steers—	40	@ \$21
All weights	40	@ \$21
Good native steers—	37 1/2	@ \$11
All weights	37 1/2	@ \$11
Commercial native steers—	37	@ \$10
Utility, all wts.	37	@ \$10
Hindquarters, choice	40	@ \$11
Forequarters, choice	31	@ \$11
Cow, commercial	34	@ \$10
Cow, utility	34	@ \$10
Cow, cutter and canner	33	@ \$33%
Bologna bulls, 500 up.	35 1/2	@ \$36

BEF COUTS

Steer loin, choice	68	@ \$74
Loin, good	60	@ \$64
Steer loin, commercial	56	@ \$64
Steer round, choice	47	@ \$48
Steer round, good	47	@ \$48
Steer rib, choice	50	@ \$54
Steer rib, good	43	@ \$48
Steer rib, commercial	95	@ \$7
Steer sirloin, choice	95	@ \$7
Steer sirloin, commercial	82	@ \$34
Steer brisket, choice	32	@ \$34
Steer brisket, good	32	@ \$34
Steer chuck, choice	31	@ \$39
Steer chuck, good	31	@ \$39
Steer back, choice	66	@ \$68
Steer back, good	63	@ \$65
Navels, good	12	@ \$18
Fore shanks	29	@ \$81
Hind shanks	24	@ \$24
Steer tenderloins	1.40	@ \$1.45
Cow tenders, 5 up.	90	@ \$1.01
Steer plates	23	@ \$25

BEF PRODUCTS

Brains	7	
Hearts	17 1/2	
Tongues, select, 3 lbs. & up, fresh or froz.	35	@ \$36
Tongues, house raw, fresh or froz.	26	@ \$27
Tripe, cooked	8	@ \$8
Livers, regular	47	@ \$48
Kidneys	29	@ \$21
Cheek meat, trimmed	30	@ \$30
Lips	9	@ \$10
Lungs	8 1/2	@ \$9
Melts	8 1/2	@ \$9
Udders	8 1/2	@ \$31

GALF-HIDE OFF

Choice, 225 lbs. down	42	@ \$44
Good, 225 lbs. down	39	@ \$41
Commercial	34	@ \$36
Utility	25	@ \$27

VEAL-HIDE OFF

Choice carcass	86	@ \$39
Good carcass	86	@ \$39
Commercial carcass	81	@ \$34
Utility	28	@ \$27

LAMBS

Choice lambs	55	@ \$59
Good lambs	54	@ \$58
Commercial lambs	54	@ \$58

MUTTON

Good
Commercial
Utility

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	45	@ \$51
Fancy skinned hams, 14/18 lbs., parchment paper	50	@ \$53
14/16 lbs., parchment paper, brisket off	52	@ \$53
Fancy trim, brisket off, bacon, 8 lbs. down, wrap	54	@ \$56
Square cut seedless bacon, 8 lbs. down, wrap	52	@ \$54

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	45	@ \$45 1/2
Reg. pork loins, und. 12 lbs.	45 1/2	@ \$50 1/2
Tenderloins	81	@ \$82
Boneless loins	65	@ \$71
Picnics, 4/8	65	@ \$28 1/2
Skinned shdls., bone in	32	@ \$34
Spareribs, under 3 lbs.	42	@ \$21 1/2
Boston butts, 4/8 lbs.	37 1/2	@ \$37
Boneless butts, c.t. 3/5	45	@ \$44
Neck bones	14	@ \$14 1/2
Front feet, front	5	@ \$1 1/2
Kidneys	10	@ \$19 1/2
Livers	10	@ \$19 1/2
Brains	23 1/2	@ \$24 1/2
Ears	12 1/2	@ \$12
Sneats, lean in	10	@ \$10 1/2

FANCY MEATS

Tongues, corned	36	@ \$27
Veal breads, under 6 oz.	68	@ \$88
6 to 12 oz.	68	@ \$89
12 oz. up	68	@ \$90
Beef kidneys	19	@ \$19
Calf tongues	24	@ \$25
Lamb fries	80	@ \$80
Beef livers selected	80	@ \$80
Ox tails, under 1/2 lb.	10	@ \$10
Over 1/2 lb.	25	@ \$27

SAUSAGE MATERIALS

Reg. pork trim (50% fat) 10 1/2@ 20	Sp. lean pork trim, 85% 10 1/2@ 20
Ex. lean pork trim, 95% 10 1/2@ 20	Port. cheek meat, 80
Pork cheeks	32
Pork tongues	33
Boneless bull meat	68
Boneless chuck	45
Shank meat	44
Beef trimmings	35 1/2
Beef cheek meat	31
Dressed canners	33
Dressed cutter cows	33
Dressed bologna bulls	35 1/2
Boneless veal trim	39

DRY SAUSAGE

Cervelat, ch. hog bungs	83
Thuringer	40
Farmer	65
Hofmeister	70
B. G. Salami, new cut	75
B. G. Salami, new cut	47
Genoa style salami, ch. 70	71
Pepperoni	71
Mortadella, new condition	47
Cappicola (cooked)	73
Italian style hams	77

DOMESTIC SAUSAGE

Pork sausage, hog casings	40
Pork sausage, bulk	56
Frankfurters, sheep casings	48
Frankfurters, hog casings	45
Bologna	30
Bologna, artificial casings	42
Stuffed or hot bungs	42
New Eng. lamb specialty	62
Minced luncheon spec.	47
Tongue and blood	38
Blood sausage	31
Soupe	29 1/2
Polish sausage, fresh	42
Polish sausage, smoked	52

SAUSAGE CABINGS

(F.O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:

Domestic rounds, 1 1/2 to 1 1/4 in., 180 pack	40	@ \$50
Domestic rounds, over 1 1/4 in., 180 pack	45	@ \$55
Export rounds, wide, over 1 1/4 in.	85	@ \$90
Export rounds, medium	10	@ \$10
Export rounds, narrow	50	@ \$65
1 in. in. under	95	@ 1.05
No. 1 weasands, 24 in. up	14	@ 1.12
No. 1 weasands, 22 in. up	10	@ 1.11
No. 2 weasands	6	@ 1.0
Middle, sewing, 1 1/2 in.	1.15	@ 1.20
2 in.	1.15	@ 1.20
Middle, select, wide,	1.20	@ 1.25
1/2@ 2 1/2 in.	1.30	@ 1.35
Middle, select, extra,	1.30	@ 1.35
2 1/2 in. & up	1.90	@ 2.00
Beef bungs, export No. 1	19	@ 19
Beef bungs, domestic	12	@ 12
Dried or salted bladders, per lb.	1.00	@ 1.00
15-15 in. wide, flat	15	@ 17
10-12 in. wide, flat	9	@ 11
8-10 in. wide, flat	5	@ 7

Pork casings:

Extra narrow, 20 mm. & dn.	3.00	@ 3.05
Narrow, medium, 29/32 mm. mm.	2.00	@ 3.10
Medium, 32/32 mm.	1.75	@ 3.10
Wide, 35/32 mm.	1.20	@ 3.10
Wide, 38/43 mm.	1.15	@ 3.10
Export bungs, 34 in. cat.	29	@ 30
Large prime bungs, 34 in. cat.	18	@ 20
Medium prime bungs, 34 in. cat.	13	@ 14
Small prime bungs, 34 in. cat.	12	@ 12
Middles, per set, cap off	40	@ 49

SEEDS AND HERBS

Caraway Seed	@ 24%	@ 28%
Cominced seed	@ 30	@ 36
Mustard sd., fcy. yel	22	..
American	20	..
Moroccan, Chilean	27	@ 31
Oregano	23	@ 27
Coriander, Mexican	20	..
Natural No. 1	@ 12	@ 14 1/2
Majoram, French	@ 45	@ 60
Sage Dalmatian	No. 1	@ 30

SPICES

(Basis Chigo, orig. bbls., bags, bales)

	Whole	Ground	Cwt.
Allspice, prime	25	33	bols., doz. f.o.b. Chicago
Raisited	31	35	Same n. f. o. b. N. Y.
Chili powder	36	36	Dbl. refined
Chili pepper	26	29	Small crystals
Cloves, Zanzibar	27	30	Medium crystals
Ginger, Jam., ubli.	31	40	Pure rfd.
Ginger, African	31	41	Powdered unquoted
Cochin	25	30	Salt, in min. car. of 60,000 lbs.
Mace, fcy. Banda	30	30	only, paper sacked f.o.b. Chigo.
East Indies	30	30	Per ton
West Indies	30	30	Granulated
Mustard, four, fcy.	30	30	Medium
No. 1	26	26	Rock, bulk, 40 ton cars.
West India Nutmeg	34	34	Detroit
Pepper, Cayenne	55	55	Sugar
Red No. 1	55	55	Raw, 90 basis, f.o.b.
Pepper, fcy.	91 @ 1.02	1.12 @ 1.16	New Orleans
Pepper, black	91 @ 1.02	1.04 @ 1.08	Standard gran., f.o.b.
Pepper, white	1.12 @ 1.26	1.25 @ 1.35	refiners (25%)
Pepper, Black	91 @ 1.02	1.04 @ 1.08	Packers' caring sugar, 250 lb.
Mainland	91 @ 1.02	1.04 @ 1.08	bags, f.o.b. Revere, La., less 2%
Lampong	91 @ 1.02	1.04 @ 1.08	Dextrose, powdered

OURING MATERIALS

Nitrite of soda in 425-lb. bols., doz. f.o.b. Chicago	\$ 8.00
Sealed, 40-lb. bags	42.00 @ 43.00
Commercial, 400-lb. bags	39.00 @ 40.00
Utility, 400-lb. bags	35.00 @ 37.00
COW:	
Commercial, all wts.	37.00 @ 38.00
Cutter, all wts.	33.00 @ 34.00
COFFEE:	
Commercial, 70-lb. bags	38.00 @ 39.00
Commercial, 100-lb. bags	35.00 @ 36.00
Commercial, 150-lb. bags	32.00 @ 33.00
Commercial, 200-lb. bags	30.00 @ 31.00
Commercial, 250-lb. bags	28.00 @ 29.00
Commercial, 300-lb. bags	26.00 @ 26.00
Commercial, 350-lb. bags	24.00 @ 26.00
Commercial, 400-lb. bags	22.00 @ 23.00
Commercial, 450-lb. bags	20.00 @ 21.00
Commercial, 500-lb. bags	18.00 @ 19.00
Commercial, 550-lb. bags	16.00 @ 17.00
Commercial, 600-lb. bags	15.00 @ 16.00

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles April 19 San Francisco April 19 No. Portland April 19

FRESH BEEF: (Carcass)	
<tbl_info cols="2

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, APRIL 21, 1949

REGULAR HAMS

Fresh or Frozen S.P.

8-10	41½ lb	41½ lb
10-12	41½ lb	41½ lb
12-14	41½ lb	41½ lb
14-16	41½ lb	41½ lb

12-14 up, No. 2's Inc. 26

8-10, No. 2's Inc. 26

12-14 up, No. 2's Inc. 26

12-14 up

MARKE PRICES New York

DRESSED BEEF CARCASSES

CITY DRESSED

	April 20, 1949
Choice, native, heavy	41 1/4 @ 47%
Choice, native, light	41 1/4 @ 47%
Good	40 1/2 @ 45%
Csn. & cutter	33 @ 35 1/4
Bol. bull	38 1/2 @ 40

BEEF CUTS

	CITY
No. 1 ribs	57@62
No. 2 ribs	50@55
No. 1 loins	60@67
No. 2 loins	52@58
No. 1 hind & ribs	48@54
No. 2 hind & ribs	47@51
No. 1 top sirloin	55@58
No. 2 top sirloin	55@58
No. 1 rounds, N. Y. flank off.	48@50
No. 2 rounds, N. Y. flank off.	47@48
No. 1 chuck	37@38
No. 2 chuck	38@37
No. 3 chuck	32@34
No. 1 briskets	32@34
No. 1 flanks	13@15
No. 2 flanks	13@15

FRESH PORK CUTS

WESTERN

Boston butts	42 @ 44
Pork loins, fresh, 12 lbs. do. 51	57@53
Hams, regular, und. 14 lbs.	44
Hams, skinned, fresh, under 14 lbs.	44
Picnic, fresh, bone in	28%@30
Pork trimmings, ex. lean	40@42
Pork trimmings, regular	20%@21
Spareribs, under 5 lbs.	43@36
Bellies, sq. cut, seedless,	
8/12	32 @ 36
	CITY
Boston butts, 4/8	41 @ 44
Shoulders, N. Y.	35 @ 38
Pork loins, fr., 10/12 lbs.	31 @ 34
Hams, regular, under 14 lbs.	44 @ 49
Hams, sknd., under 14 lbs.	40 @ 50
Picnic, bone in	29 @ 32
Pork trim, ex. lean	
Pork trim, regular	18 @ 21
Spareribs, light	40 @ 44
Bellies, sq. cut, seedless,	
8/12	

FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up.	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	50
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	38

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, APRIL 20, 1949

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:

350-500 lbs. None
500-600 lbs. None

600-700 lbs. \$41.00-42.00

700-800 lbs. 40.50-41.50

Good:

350-500 lbs. None

500-600 lbs. 40.00-41.00

600-700 lbs. 39.50-40.50

700-800 lbs. 39.60-40.60

Commercial:

350-600 lbs. 37.50-38.50

600-700 lbs. 37.00-38.50

Utility, all wts. None

COW:

Commercial, all wts. 33.00-35.00

Utility, all wts. 33.00-34.00

Cutter, all wts. None

Canner, all wts. None

VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:

80-120 lbs. 42.00-44.00

130-170 lbs. 42.00-43.00

Good:

50-80 lbs. 35.00-38.00

80-130 lbs. 38.00-41.00

130-170 lbs. None

DRESSED HOGS

Hogs, gd. & chd., hd. on, lf. fat in	
150 to 180 lbs.	29@30%
137 to 153 lbs.	29@30%
154 to 171 lbs.	29@30%
172 to 188 lbs.	29@30%

LAMBS

Choice lambs	52@60
Good lambs	52@58
Legs	55@58
Hindquarters	54@62
Loins	65@70

MUTTON

Good	Western
	23@24

VEAL—SKIN OFF

Western

Choice carcass	42@44
Good carcass	35@41
Commercial carcass	31@35
Utility	25@27

BUTCHERS' FAT

Shop fat	1
Breast fat	1
Edible suet	1
Inedible suet	1



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SOYA PRODUCTS DIVISION

5165 West Moffat Street • Chicago 39, Illinois

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

Thursday, April 21, 1949.

The market on tallow and greases developed a better position this week. However, trading reportedly continued scattered in most part at mixed to fractionally higher prices. In general, a better feeling was in evidence, with small consumers, dealers and several soapers in the market at intervals. Moderate selling reported from several quarters was confined largely to greases. Tallow throughout the week were relatively dull. Export trading likewise was quiet, with some interest on fancy tallow in drums at premium prices paid.

About midweek one of the large soapers expressed some interest in choice white grease at 5½c and yellow grease at 5c.

Early sales of choice white grease were reported at 5¼c, yellow grease at 4½c and prime tallow at 5c, all delivered Chicago. A couple tanks of choice white grease were reported sold at 5c, while a few sales about midweek were made at 5½c, delivered Chicago. Prime tallow was reported sold on the river at 5½c. Later some unconfirmed trading on yellow grease came to light at 5½c and 5¾c, and fancy tallow reportedly sold at 5¾c, delivered Chicago. By weekend the market was dull, with only light trading.

TALLOWS: The market developed further strength during the week. Edible tallow was quoted Thursday at 7c nominal, in carlots, delivered consuming points. Fancy was quoted at 5¾c nominal; choice, 5½c nominal; prime, 5½@5¾c nominal; special, 5@5½c nominal; No. 1, 4%@5c nominal; No. 3, 4%@5c nominal, and No. 2, 4½@4¾c nominal.

GREASES: Continued mixed trading was reported at fractionally higher prices this week. Choice white grease was quoted at 5½c; A-white at 5¾c

EASTERN FERTILIZER MARKET

New York, April 21, 1949

Trading in the by-products market this week was on a steady basis. Additional sales of cracklings were made at \$2.00 per unit of protein, f.o.b. eastern shipping points. Several cars of wet rendered tankage were sold at \$8.00 per unit of ammonia, but no sales of blood were reported.

The fertilizer shipping season is nearly over in most sections, and the total tonnage appears to be larger than was originally expected.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	\$48.00
Production point
Blood, dried 10% per unit of ammonia	8.00
Unground fish scrap, dried,	
60% protein nominal f.o.b.	
Fish Factory, per unit	2.40
Sodium nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	51.00
in 100-lb. bags	54.50
Fertilizer tankage, ground, 10% ammonia,	
10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia,	
bulk, per unit of ammonia	8.00

Phosphates

Bone meal, steam, 3 and 50 bags,	
per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½c and 50% in bags,	
per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore,	
19% per unit76

Dry Rendered Tankage

40/50% protein, unground,	
per unit of protein	\$ 2.00

nominal; B-white, 5½c nominal; yellow, 5c; house, 4½c nominal; brown, 4c nominal and brown 25 f.f.a., 4½c nominal.

GREASE OILS: Following the stronger position on raw materials the past few days, the market firmed up about weekend, with all grades quoted higher. Demand was increasingly better, with sales well ahead of production. The closing quotation Thursday on No. 1 lard oil was 11½c, up ½c, basis drums, l.c.l., f.o.b. Chicago. Prime burn-

BY-PRODUCTS MARKETS

(Chicago, Thursday, April 21, 1949.)

Blood

	Unit
Unground, per unit of ammonia	\$17.75

Digester Feed Tankage Materials	
Low test	\$28.50@8.75
High test	\$28.25
Liquid stick tank cars	\$33.00@8.25n

Packinghouse Feeds

	Carlots, per
50% meat and bone scraps, bulk	\$11.00
50% meat scraps, bulk	110.00@115.00
50% feeding trash, with bone,	
bulk	95.00@100.00
60% digester tankage, bulk	105.00
80% blood meal, bagged	130.00@140.00
65% BPL special steamed bone meal, bagged	75.00n

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$5.75@6.00n
Bohe tankage, unground, per ton	\$7.50@40.00n
Hoof meal, per unit ammonia	\$7.00

Dry Rendered Tankage

	Per unit
Cake	*\$2.05@2.10
Expeller	*\$2.05@2.10

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.50@2.00n
Hide trimmings (green, salted)	1.00
Slaeves and pizzles (green, salted)	1.00
Cattle jaws, skulls and knuckles	Per ton
Pig skin scraps and trim, per lb.	4@4%

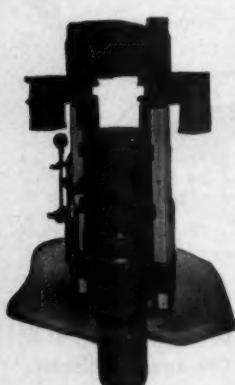
Animal Hair

	Per ton
Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	60.00
Cattle switches	4@45%
Winter processed, gray, lb.	13
Summer processed, gray, lb.	7@8

*Quoted Delivered basis.

ing oil was also quoted ½c higher, at 13¾c, while acidless tallow at 11¾c was up ¼c.

NEATSFOOT OILS: Domestic interest improved, with export trading on the lighter vein. Production and sales were reportedly about on par, with producers looking for better price structures in the near future. Pure neatsfoot oil was again quoted Thursday at 20c, in drums, l.c.l., f.o.b. Chicago, while 20-deg. neatsfoot oil was quoted at 26c.



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VEGETABLE OILS

Thursday, April 21, 1949.

The crude vegetable oil markets were relatively steady with no significant price changes reported early this week. Trading was again light and scattered throughout the week. A stronger tone developed around midweek with buyers showing considerable reluctance to pay the advanced asking prices. Offerings were comparatively light.

COTTONSEED OIL: The crude market displayed little if any change during the week. Trading was practically at a standstill, while the trade quoted 10½c bid in the Valley and 11c asked. Texas was quoted at 10½c bid. About weekend, a firmer tone was in evidence and Thursday's price for both Valley and Southeast was 11@11½c nominal, while Texas was quoted at 10½c@11c nominal, up ¼ to ½c over last week.

Total cottonseed oil consumption during the month of February was 307,592 bbls. compared with 305,402 bbls. during January, 1949, and 297,650 bbls. in February, 1948.

Closing quotations for the four-day period in the N. Y. futures market:

MONDAY, APRIL 18, 1949

	Open	High	Low	Close	Pr. cl.
May	*18.50	18.57	18.40	18.39	18.37
July	18.50	18.55	18.47	18.45	18.37
Sept.	*18.50	18.50	18.00	*18.80	18.70
Oct.	*12.50	12.60	12.50	*12.45	12.30
Dec.	*12.00	12.10	12.10	12.10	12.00
Jan.	*12.00	*12.00	12.00
Mar.	*11.80	*11.90	11.50

Total sales: 185 contracts.

TUESDAY, APRIL 19, 1949

	Open	High	Low	Close	Pr. cl.
May	13.30	13.50	13.30	13.45	13.33
July	13.35	13.54	13.32	13.52	13.38
Sept.	*12.75	*12.75	12.80
Oct.	*12.30	*12.50	12.45
Dec.	12.10	12.10	12.10	12.10	12.10
Jan.	*12.10	*12.10	12.00
Mar.	*11.80	*11.90	11.90

Total sales: 224 contracts.

WEDNESDAY, APRIL 20, 1949

	Open	High	Low	Close	Pr. cl.
May	13.46	13.76	13.46	*13.55	13.45
July	13.64	13.80	13.58	13.61	13.52
Sept.	*12.90	13.25	13.02	*12.98	12.75
Oct.	*12.60	*12.50	12.50
Dec.	12.40	12.40	12.30	*12.10	12.10
Jan.	*12.40	*12.10	12.10
Mar.	*12.25	*11.95	11.90

Total sales: 259 contracts.

THURSDAY, APRIL 21, 1949

	Open	High	Low	Close	Pr. cl.
May	*13.51	13.65	13.56	*13.56	13.55
July	13.61	15.70	13.58	13.59	13.61
Sept.	*13.05	13.05	13.05	*13.00	12.98
Oct.	*12.50	*12.50	12.50
Dec.	12.00	12.25	12.25	*12.20	12.19
Jan.	*12.00	*12.20	12.10
Mar.	*11.85	*12.05	11.95

Total sales: 70 contracts.

*Bid. †Nominal. ‡Asked.

SOYBEAN OIL: Trading throughout the week was of meager dimensions, but in a few isolated spots a few mills and smaller refineries were reported to be in the market and provided the bulk of reported buying interest. The market was quoted nominally early in the week at 10½@10¾c, for spot delivery. Later trading came to light at 10½c, with more buying interest reported at this price. Sales of May-June shipment oil were also reported at 10½c, while July-September was pegged at 10½@10¾c. The closing quoted price Thursday was 10½c bid and 10¾c asked.

CORN OIL: A steady market prevailed throughout the week. Some trading came to light at 11½c about midweek. While later bids were in the market at 11½c, offerings and sales

at 11½c were reported Thursday, representing an increase of ¼ to ½c.

COCONUT OIL: No material change was registered this week and quotable prices were about steady. An unsettled condition was evident about midweek and sales for April shipment were made at 13½c, while some sellers advanced their asking prices to the 15c level. Product for May shipment was pegged at 13½c. The quoted price Thursday was 14@14½c nominal, up ¼c.

PEANUT OIL: The market was quoted nominally early this week at 12½@12¾c, but later sales came to light at 12½c and 12¾c. Domestic and export interest was better during the

week. Thursday's price was 12¾c nominal, an increase of ¼c above last week.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills Valley	11@11½c
Southeast	11@11½c
Texas	10% @11½c
Soybean oil, in tanks, f.o.b. mills	10½@10¾c
Corn oil, in tanks, f.o.b. mills	11½pd
Peanut oil, f.o.b. Southern points	14@14½c
Cottonseed foots	12½pd
Midwest and West Coast	11½pd
East	11½pd

OLEOMARGARINE

Prices f.o.b. Chgo.	25
White domestic, vegetable	25
White animal fat	25
Milk churned pastry	25
Water churned pastry	24

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HIDES AND SKINS

Light trading in packer hides this week—native steers hold about steady
—Butt brands, Colorados and heavy
Texas move up ½c—Heavy native
cows sold at mixed prices, display
some weakness—Light native and
branded cows steady—Packer bulls
sold at steady prices—Calf and kip-
skins unchanged.

Chicago

PACKER HIDES: Very light trading in local packer hides continued throughout the current week. A few selling flurries were registered early and at midweek but these were of short duration and in most part steady prices prevailed. In a few quarters it was indicated hides are accumulating, and with some buyer resistance which has been noted, coordinated with the threat of strikes in the tanning industry in the East, it is felt lower prices may be in the offing.

Trading on all descriptions of native steer hides was at a standstill, while a few butt brands and Colorados sold ½c higher. Light native steers continued steady at 23@23½c, while mixed light and heavy weights were quoted Thursday at 19@19½c, displaying a little weakness. Ex-light natives were again quotable at 29c nominal. No trading on Texas steers was reported. A few Southwest hides were reported as having sold at 27c for natives and 26c for brands, f.o.b. San Antonio. A few sales of heavy native cow hides were reported from several quarters, at fractionally lower prices, while light native cows sold at about steady quotable prices. Branded cows sold in a moderate way at 18½c, unchanged from last week.

Early this week one sale involving a mixed lot of 1,000 March and April native steers were sold at 23½c for the light weights and 19c for the heavy weights, Chicago freight equalized. About midweek one packer sold a total of 5,000 mixed March and April salting, Butt branded steers and Colorados, at 18 and 17½c respectively, basis Chicago.

Movement of heavy native cows was light, with one packer reporting a sale of 1,400 heavy native cows at 19c, f.o.b. St. Paul. Another packer sold 1,300 of the same description, April takeoff, at the same price. About midweek another packer sold a lot of 1,300 April Chicago heavy native cows at 19c, Chicago basis. Later this week another packer sold 1,500 Omaha and Sioux City heavy native cows at 18½c, March and April takeoff, basis Chicago.

Steady prices were realized on light native cows, with only 6,700 reported during the current week. Early this week one packer sold 2,000 April salting, light native cows at 24½c, Chicago freight equalized. Later another packer sold 1,300 of the identical description at the same price and basis. About mid-

week another packer sold two lots totaling 2,400 April light native cows at 24% and 24½c respectively, f.o.b. Kansas City and Omaha. About weekend another packer sold 1,000 river point, April light native cows at 24½c, basis Chicago.

Branded cows predominated in the over-all selling of this week, with 18,000 hides reportedly sold in several quarters. About midweek one packer sold 13,000 March and April branded cows, origin Chicago, Omaha, Sioux City, Denver and Kansas City, at 18½c, Chicago basis. Later same packer sold another lot of 3,000 of the same description at 18½c, Chicago basis. About weekend one packer sold 2,000 river point branded cows, April takeoff, at 18½c, Chicago freight equalized.

The packer bull market continued relatively active this week, with a few sales reported at steady prices. Early one packer sold 1,200 April takeoff, native bulls at 15½c, with brands at 14½c, f.o.b. St. Paul. The Association was credited with selling 1,650 April native bulls at 15½c, with brands at 14½c, Chicago basis. Later this week another packer sold 500 heavy native bulls at 15½c with a small percentage of brands included at 14½c, f.o.b. St. Paul.

OUTSIDE SMALL PACKER: According to trade reports from several quarters, the outside small packer hide market was quiet this week. Little buying interest was reported, particularly on heavy weight hides. In general mixed prices prevailed, with good 50-lb. weight hides quoted from 18 to 19½c, depending on selection and takeoff.

CHICAGO HIDE QUOTATIONS

		PACKER HIDES		Cor. week, 1948
Week ended	Previous Week	Apr. 21, '49		
Nat. strts.	19	@23½n	10	21½
Hvy. Tex. strts.	18	17½		23½
Hvy. butt				
Brnd'd strts.	18	17½		23½
Hvy. Col. strts.	17½	17		23
Ex-light Tex.				
Brnd'd cows.	24½@25n	24½@25n	25½@26	24½@26
Brnd'd cows.	18½@25n	18½@25n	25	25½
Hvy. nat. cows.	18½@19	18	25	25
Lt. nat. cows.	24½@25	24	24½@25	27@28½
Nat. bulls.	15½@10	15½@10	15½@10	16
Brnd'd bulls.	14½@15	14½@15	14½@15	15
Calfskins, Nor. 60	60	65	52½@60	60
Kips, Nor. nat.	48	47½	47½@55	55
Kips, Nor. brnd	45½	45	82½@55	55
Slunks, reg.	25	25	2.00@2.25	2.25
Slunks, shrts.	90	1.00@1.10	1.00@1.10	1.10

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	17	19	17	18	22	23½
Brnd'd all wts.	18	18	16	17	21	24½
Nat. bulls.	12	12½	12	12½	13½	14½
Brnd'd bulls.	11	11½	11	11½	12½	13½
Calfskins	40	42	42	40	40	40
Kips, nat.	27	28n	27	28n	26	28n
Slunks, reg.	2.25@2.50n	2.25@2.50	2.25@2.50		2.00	
Slunks, shrts.	50	75n	50	75	50	60

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	14½@15½	15@16n	19½@21
Bulls	10n	10	11n
Calfskins	22	22	25
Kipskins	19	21	22

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearlings....	2.85	2.85	3.25
Dry pelts	2.25n	2.25n	2.25
Horseshides	0.00@0.25	0.25@0.50	0.50@0.75

Some weakness was noted by weekend, with demand very limited. Car of 52-lb. weight hides was reported sold at 18½c, selected and trimmed. Another car of 46-lb. average weights was reported moving at 19c and car of 46/48 lb. weights from another quarter at 18c, both selected and trimmed, f.o.b. Lighter weights are in better demand, but few available.

The country hide market continued dull this week, with very little trading reported. Heavy hides are still dormant, with no demand by tanners. Car of 48-lb. selected and trimmed hides was reported to have sold at 15c. All weight hides are quoted at 14½@15½c nominal.

WEST COAST HIDES: No trading on Pacific Coast hides was reported from any quarter. Last reported sales were made on the basis of 15½c for steers and 16c for cows, flat, f.o.b. shipping points.

PACKER CALF AND KIPSKINS: The market on packer calfskins was very quiet this week, with no sales reported. In most part packers are in a well sold up position, with a large portion of their April skins disposed of, on the new trimmed basis. As previously reported new trimmed heavy weight calfskins were sold at 63½c, while the light weights moved at 63½c. Northern regular trim calfskins last sold at 62½c for the heavy weights, and 57½c for the light weights.

No activity was reported on kipskins this week. Prices were reportedly about steady, with offerings limited; they were confined largely to the new trimmed basis.

Packer slunks last sold on the basis of \$3.25 each; hairless slunks are quoted this week at 90c nominal.

SHEEPSKINS: An active and firm market continued on packer shearlings. More extensive movement has been reported the past few weeks, and supplies apparently are becoming more abundant as the season progresses. One packer reported having sold a couple more cars of mixed shearlings at \$2.85 each for the No. 1's, \$2.10 for the No. 2's, \$1.60 for No. 3's and \$1.00 for the No. 4's. Included in these cars were a few packages of Fall clips, at \$3.10. Another packer reported having sold a car of No. 1's, 2's and 3's at the above quoted prices.

No information was available in connection with the last prices paid for interior wool lambs.

Pickled skins are still on the slow side and are quoted nominally at \$9.00@9.50 per dozen, packer production.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 16, 1949, were 4,857,000 lbs.; previous week, 7,228,000 lbs.; same week 1948, 5,582,000 lbs.

Shipments of hides from Chicago by rail for the week ended April 16, 1949, were 3,473,000 lbs.; previous week 5,346,000 lbs.; same week last year, 4,073,000 lbs.

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N. Y. HIDE FUTURES

MONDAY, APRIL 18, 1949

	Open	High	Low	Close
June	20.50b	20.55	20.00	20.00
Sept.	20.45	19.95	19.05	19.65
Dec.	19.80b	19.75	19.75	19.20b
Mar.	19.30b	19.25	19.25	18.75b

Closing .50 to .65 points down; sales 44 lots.

TUESDAY, APRIL 19, 1949

June	19.60	20.05	19.00	19.55b
Sept.	19.45	19.70	19.40	19.60b
Dec.	19.00b	19.30	19.00	19.20b
Mar.	18.25b	18.75	18.75	18.75b

Closing steady to 5 points lower; sales 53 lots.

WEDNESDAY, APRIL 20, 1949

June	19.75b	20.10	19.80	20.05
Sept.	19.50	19.75	19.44	19.70
Dec.	19.00b	19.45	19.10	19.50b
Mar.	18.60b	18.75	18.75	18.75b

Closing 10 to 35 points higher; sales 140 lots.

THURSDAY, APRIL 21, 1949

June	19.80b	20.20	19.85	20.00
Sept.	19.62	19.95	19.60	19.80b
Dec.	19.25	19.55	19.25	19.50
Mar.	18.75b	18.75	18.75	19.05b

Closing unchanged to 4 points up; sales 54 lots.

FRIDAY, APRIL 22, 1949

June	20.00b	20.20	20.14	20.14
Sept.	19.85b	19.90	19.80	19.75b
Dec.	19.50	19.50	19.50	19.50b
Mar.	19.01b	18.75	18.75	19.05b

Closing 8 points higher to 5 lower; sales totaled 6 lots.

APRIL 1 MEAT, LARD STOCKS

Meat packers reported little change in cooler and freezer occupancy on April 1 from a month earlier, with occupancy of 89 per cent and 81 per cent, respectively. Total meats in storage amounted to 857,000,000 lbs., a decrease of 46,000,000 lbs. from the previous month, while lard and rendered pork fat holdings were 20,000,000 lbs. below a month earlier. These declines were well above average for March to April.

Public freezer space was 64 per cent filled on April 1, the lowest it has been for this time of year since 1943. During March occupancy declined 4 points, and occupancy on April 1 was 14 points below the 1944-48 average. Cooler space was reported being 48 per cent filled which compared with an average April 1 occupancy of 67 per cent and 59 per cent reported this time last year. There was no change since last month in the national average.

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during February:

	Feb. 1949 No.	Feb. 1948 No.
EXPORTS (domestic)—		
Cattle for breeding	61	636
Other cattle	65	61
Hogs (swine)	2	53
Sheep	8	5
Horses for breeding	14	8
Other horses	85	42
Mules, asses and burros	205	1,376
IMPORTS—		
Cattle for breeding, free—		
Canada		
Bulls	156	*2,495
Cows	1,227	***
Cattle, other, edible (dut.)—		
Canada—		
Over 700 pounds. (Dairy) 4,688	3,569	
(Other) 4,999	1	
200-700 pounds	974	138
Under 200 pounds	1,000	400
Hogs—		
For breeding, free.....	251	205
Edible, except for breeding (dut.)	1	21
Horses—		
For breeding, free.....	16	22
Other (dut.)	66	71
Sheep, lambs, and goats, edible (dut.)	74	21
*Bulls and cows		

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$18.60 and the average was \$17.90. Provision prices were as follows: Under 12 pork loins, 48@48%; 10/14 green skinned hams, 43 1/2@44%; Boston butts, 36 1/2%; 16/down pork shoulders, 32 1/2@33%; 3/down spareribs, 41@41%; 8/12 fat backs, 8%; regular pork trimmings, 18 1/2@19%; 18/20 DS bellies, 22n; 4/6 green picnics, 27 1/2%; 8/up green picnics, 26.

P.S. loose lard was quoted at 10.62 1/2 a and P.S. loose lard in tierces at 12.00n.

Cottonseed Oil

Closing prices for cottonseed oil futures at New York were: May 13.45b, 13.53ax; July 13.50; Sept. 12.92b, 12.99ax; Oct. 12.50b, 12.60ax; Dec. 12.00b, 12.15ax; Jan. 12.00n; Mar. 11.90b, 12.15ax. Sales were 138 lots.

LIVESTOCK CAR LOADINGS

A total of 8,569 cars was loaded with livestock during the week ended April 9, 1949, according to the Association of American Railroads. This was a decrease of 1,912 cars from the week in 1948, and a decrease of 3,352 cars from the corresponding week in 1947.

EDIBLE OIL SHIPMENTS

The Institute of Shortening and Edible Oils, Inc., has issued a revised report for total shortening and edible oil shipments in 1947, 1948 and January 1949. The corrected figures for 1947 shipments were: First quarter, 718,035,000 lbs.; second quarter, 464,869,000 lbs.; third quarter, 659,684,000 lbs., and fourth quarter, 798,687,000 lbs. Shipments for 1948 were: First quarter, 693,684,000 lbs.; second quarter, 734,707,000 lbs.; third quarter, 671,990,000 lbs., and fourth quarter, 704,177,000 lbs. Total shipments in January 1949 were 218,415,000 lbs.

BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y. in March, 1949:

	Cattle	Calves	Hogs	Sheep
Receipts	15,165	16,885	17,019	82,187
Shipments	7,608	11,108	12,406	27,484
Local slaughter	0,930	5,802	4,028	4,704

CHICAGO PROV. SHIPMENTS

	Week Apr. 18	Previous week	Cor. wk. 1948
Cured meats,	10,212,000	10,769,000	17,033,000
Fresh meats, pounds	30,957,000	36,018,000	21,020,000
Lard, pounds	10,041,000	4,987,000	3,506,000

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LIVESTOCK MARKETS

Weekly Review

Is Downward Trend of Cattle Cycle Ended?

IF INDICATIONS that the downward trend in beef cattle numbers which started in 1945 may have ended in 1948 are correct, this will be the shortest downswing of record, C. A. Burmeister of the Production and Marketing Administration pointed out in a recent article.

The comparatively large increase in steers at the beginning of 1949 is not indicative of a reversal in trend in cattle numbers since it is primarily a reflection of the very large increase in the number of cattle on feed this year. The increase in beef cows, 33,000 head, was too small to be an indication of a change, but the increase in calves and in beef heifers was large enough to be considered. The marked reduction from a year earlier in the slaughter of calves and female stock during January and February may be considered as further evidence that cattle raisers are beginning to hold back breeding stock and that an upward phase of the cattle cycle may be starting. The number of beef breeding cows in relation to number of other cattle is now the largest on record.

Should cattle numbers increase from the present level of 78,500,000 at about the same yearly percentage rate as in the upswings of the two previous cycles, the total at the end of three years would be slightly above 86,000,000, and if continued thereafter would set a new record each year. This rate of increase, however, cannot be attained without first reducing the level of slaughter below that of 1948 and 1949 and holding back considerably more female stock for expanding the cattle breeding herd.

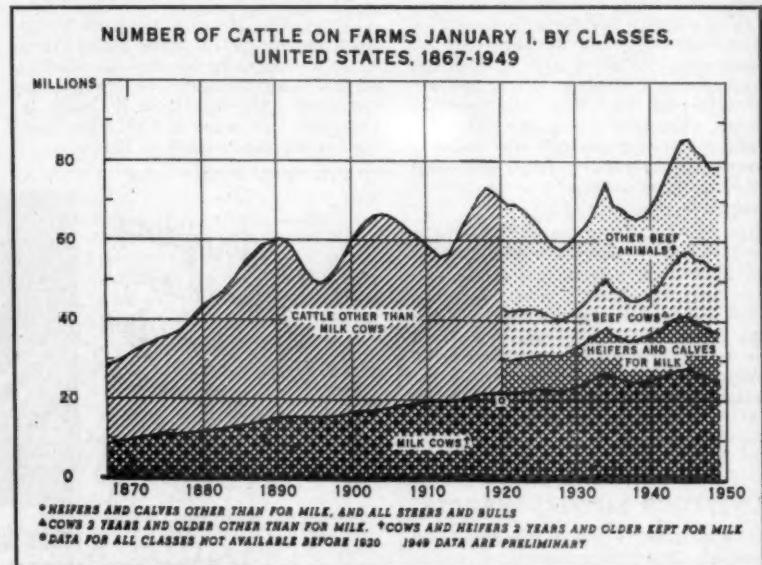
Since 1867, the first year of annual

cattle figures, there have been five broad swings in numbers. The first peak was in 1890, the last in 1945. The durations of the four upswings after the first were eight years, six years, six years and seven years. The lengths of the downswings were six, eight, ten, four and three years (assuming the last to be completed). Due to the continued longtime growth of the cattle industry, each successive peak in numbers, and each successive low point, has been higher than the previous one. (See chart below.)

To a large degree, the gradual rise

in cattle numbers in the last three decades has been made possible by a decrease in numbers of other forage-consuming animals, particularly horses and mules. Cattle comprise the larger part of the domestic livestock that are classified primarily as grazing animals and the cyclical variations in the total number of animal grazing units have reflected the corresponding variations in cattle numbers.

The number of grazing units is now near the low points of around 68,000,000 reached in 1939, 1928 and 1912. It is far below the safe maximum carrying capacity of the country's grazing and forage resources and is at a level where the downward trend in total numbers of grazing animals usually reverses itself. The numbers of horses and mules will continue to decrease and there is little prospect that sheep numbers will in-



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crease materially in the next few years. Milk cow numbers probably will increase, but slowly, leaving beef cattle as the only possibility for increasing the number of grazing animals to a level more in line with the grazing resources. Utilizing these resources to their maximum safe carrying capacity would permit expanding total cattle numbers to a level considerably above the 1945 peak.

Variations Greater in Interior

For the first 53 years of available yearly cattle number statistics, the only breakdown was into milk cows and all other cattle, and the cyclical pattern in numbers is confined almost entirely to the cattle other than milk cows. The cattle cycle, therefore, could more properly be called a beef cattle cycle. The experience of 1945 to 1949, when numbers of dairy cattle declined more than those of beef cattle, is a notable exception.

In recent years, the cattle cycles in the various regions have been more nearly alike as to timing and pattern than previously. In general, the interior regions have had more pronounced cycles than have the areas on either Seacoast.

The north Atlantic states show little evidence of cyclical changes comparable with those of other areas. This would indicate that the factors which caused changes in cattle numbers in other areas over the long period were either less operative in this area or had very little effect on cattle production.

The variations in cattle numbers in the south Atlantic states show more evidence of cyclical patterns than those in the north Atlantic states but less than elsewhere. The long trend since the early eighties has been slightly upward but with two downward movements, the largest of which occurred in the early 1920's. From 1938 to 1947 numbers increased nearly 40 per cent to a new all-time high. Much of that increase occurred in Florida, with comparatively large increases also occurring in Georgia, Virginia and Maryland.

In the south central states, east of Texas and Oklahoma, cattle numbers have shown well defined cyclical patterns since 1882, but have trended steadily higher. The greatest increase occurred after 1940, and present numbers are only a little below their 1944 peak.

The east north central states have had variations in cattle numbers of smaller intensity than in the areas further west. From 1928 to 1944, the trend in this area was almost continuously upward to a new all-time high, with only a slight interruption in 1934. Since 1944, numbers have decreased only moderately.

In regions west of the Mississippi River, excluding the Pacific states, beef numbers hit high and low points in about the same years as did cattle numbers for the country as a whole. Cattle numbers in the entire western area are now much larger than they were at the 1928 and 1938 lows, and are nearer the 1945 peak than are numbers in most

other areas of the United States.

States in the western fringe of the mountain states, from Idaho to Arizona, have had a comparatively stable cattle population except for an expansion during World War I. In the Pacific Coast states, where dairy cattle comprise nearly 60 per cent of all cattle, the fluctuations in numbers have also been rather small and have represented short deviations from a rising trend.

FEBRUARY TRUCK RECEIPTS

The USDA reports the total salable receipts and drive-ins at 66 markets in February 1949 and 1948:

TOTAL SALABLE RECEIPTS

	Feb. 1949	Feb. 1948
Cattle	1,025,008	981,503
Calves	271,531	302,762
Hogs	1,805,740	1,570,385
Sheep	629,643	806,647

TOTAL DRIVE-IN RECEIPTS

Cattle	910,710	864,514
Calves	277,961	299,096
Hogs	1,028,452	1,067,450
Sheep	431,542	488,287

Note: Total receipts represent livestock movements at the specified markets, including through shipments and direct shipments to packers when such shipments pass through the stockyards.

USDA reports drive-in receipts constituted 76.8 per cent of the cattle, 81.4 per cent of the calves, 75.3 per cent of the hogs and 39.5 per cent of the sheep and lambs received in February, compared with 77.8, 78.4, 72.3 and 38.9 per cent, respectively, in February of the previous year.

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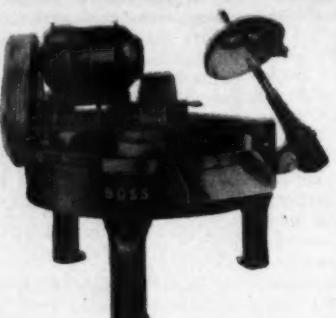
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, April 20, 1949, reported by the Production & Marketing Administration:

HOGS: (Quotations based on hard hogs) St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.....	\$14.75-17.00	\$15.00-17.00	\$.....	\$.....	\$.....
140-160 lbs.....	16.75-17.75	16.00-18.00	17.00-18.25	17.50-18.25	17.50-18.25
160-180 lbs.....	17.50-18.25	17.50-18.25	18.00-18.35	17.75-18.50	18.00-18.75
180-200 lbs.....	18.00-18.50	18.00-18.50	18.00-18.50	18.25-18.50	18.00-18.75
240-270 lbs.....	17.50-18.25	18.00-18.50	17.50-18.25	17.50-18.25	17.25-18.50
270-300 lbs.....	17.50-18.25	18.00-18.50	17.00-17.75	16.75-17.75	16.75-18.00
300-330 lbs.....	16.50-17.50	17.00-17.75	16.75-17.25	16.00-17.25	16.25-17.00
330-360 lbs.....	16.00-17.00	16.50-17.00	16.50-17.00	16.00-17.25	16.25-17.00

Medium:

160-220 lbs.....	17.00-17.75	17.00-18.25	17.25-18.25	16.00-18.00
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BOWS:

Good and Choice:

270-330 lbs.....	16.25 only	16.25-16.50	15.50-15.75	15.00-15.50	15.50-15.75
330-360 lbs.....	15.75-16.25	16.00-16.25	15.50-15.75	15.00-15.50	15.50-15.75
360-400 lbs.....	14.50-15.75	15.50-16.00	15.25-15.75	15.00-15.50	15.50-15.75

Good:

400-450 lbs.....	\$14.00-15.25	15.00-15.75	15.00-15.50	14.50-15.25	15.25-15.75
450-550 lbs.....	13.25-14.75	14.00-15.00	14.75-15.25	14.50-15.25	15.25-15.75

Medium:

250-550 lbs.....	12.75-15.75	12.50-15.50	14.50-15.50	14.00-15.00
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.....	18.00-16.00	14.00-16.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.....	25.00-26.50	25.75-28.00	25.00-26.00	25.00-27.00	25.00-27.00
900-1100 lbs.....	25.00-26.50	25.50-28.50	25.00-26.50	25.00-27.00	25.50-27.50
1100-1300 lbs.....	24.75-26.00	25.00-28.25	25.00-26.50	24.50-27.00	25.00-27.00
1300-1500 lbs.....	24.50-25.75	24.25-28.00	24.25-26.00	23.75-26.25	24.50-26.50

STEERS, Good:

700-900 lbs.....	23.50-25.00	24.00-25.75	23.25-25.00	23.00-24.75	23.00-25.50
900-1100 lbs.....	23.00-24.00	23.75-25.00	23.25-25.00	22.75-24.75	23.00-25.50
1100-1300 lbs.....	23.00-24.75	23.50-25.50	23.00-25.00	22.75-24.75	22.50-25.00
1300-1500 lbs.....	22.75-24.50	23.25-25.25	22.50-24.25	22.50-24.25	22.50-24.50

STEERS, Medium:

700-1100 lbs.....	22.00-23.50	22.25-24.00	21.50-23.25	21.00-22.50	20.50-23.00
1100-1300 lbs.....	21.50-22.75	22.00-23.75	21.00-23.00	21.00-23.50	20.00-22.50

STEERS, Common:

700-1100 lbs.....	20.00-21.50	20.50-22.25	19.50-21.50	19.50-21.00	19.00-20.50
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HEIFERS, Choice:

600-800 lbs....	23.25-26.50	25.75-26.75	25.00-26.00	24.75-26.00	24.00-25.50
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HEIFERS, Good:

600-800 lbs....	23.25-26.25	24.25-25.75	23.00-25.00	22.75-24.50	22.50-24.00
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HEIFERS, Medium:

500-900 lbs....	21.00-23.00	22.00-24.25	20.00-23.00	19.50-22.50	20.00-22.50
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HEIFERS, Common:

500-900 lbs....	19.00-21.00	20.00-22.00	18.50-20.00	18.00-19.50	18.50-20.00
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COWS (All Weights):

Good	19.50-21.00	19.50-21.00	18.00-20.50	18.00-19.25	18.00-20.00
Medium	18.50-19.50	18.25-19.50	17.50-18.00	17.25-18.00	17.00-18.00
Cut & com.	13.50-16.00	13.25-18.25	15.00-17.50	15.50-17.25	15.00-17.00
Canners	14.00-16.00	13.00-15.25	13.00-15.00	14.00-15.30	14.00-15.00

BULLS (Trigs. Excl.), All Weights:

Beef, good	20.50-21.50	20.00-22.50	20.00-20.50	19.00-20.50	19.00-20.00
Sausage, good	21.00-22.25	22.00-22.75	20.50-21.00	20.50-21.50	21.00-22.00
Sausage, medium	19.50-20.50	20.30-22.00	19.00-20.50	19.00-20.50	20.00-21.00
Sausage, cut & com.	17.00-19.00	18.00-20.50	17.00-19.00	17.00-19.00	17.00-19.00

CALVES (500 lbs. down):

Good & choice....	24.00-29.00	25.00-28.00	24.00-28.00	26.00-28.00	22.00-28.00
Com. & med....	19.00-24.00	18.00-25.00	17.00-24.00	18.00-26.00	14.00-22.00
Cull	14.00-19.00	15.00-18.00	13.00-17.00	16.00-18.00	10.00-14.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Wooled):	Good & choice....	27.50-28.75	26.50-27.00	27.00-28.00	27.25-28.00
Med. & good....	24.50-26.50	23.50-27.00	24.00-26.25	24.50-26.50	24.00-27.00
Common	20.00-24.00	18.50-23.00	21.00-23.75	22.50-24.25	21.50-23.75

EWES ² (Wooled):	Good & choice....	11.00-13.00	12.00-13.75	12.00-12.50	11.50-13.00	12.00-14.00
Com. & med....	9.00-11.00	9.50-12.00	10.50-11.75	9.00-11.00	10.50-12.75	10.00-12.75

¹Quotations on wooled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.
²Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades, and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively. *Quotations on shorn basis.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 16, 1949, as reported to the National Provisioner:

CHICAGO

Armour, 6,390 hogs; Swift, 100 hogs; Wilson, 2,571 hogs; Agar, 1,832 hogs; Shippers, 1,985 hogs; Others, 16,474 hogs.

Total: 19,671 cattle; 2,023 calves; 30,852 hogs; 4,533 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep

DENVER				
	Cattle	Calves	Hogs	Sheep
Armour	1,665	125	2,928	8,864
Swift	1,817	94	1,728	3,541
Cudahy	1,217	49	1,771	892
Others	2,647	240	1,577	932
Totals	7,346	490	8,004	14,249

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,165	3,853	5,740	994
Bartsch	490
Cudahy	818	1,773	...	573
Rifkin	861	18
Superior	1,746
Swift	4,917	3,828	8,572	461
Others	2,235	2,260	7,527	990
Totals	16,262	11,227	21,848	3,018

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	230
Lohrer	701	...
Meyer
Schlachter	226	79
National	148	2
Others	2,155	1,258	17,218	13
Totals	2,529	1,339	17,910	248

Does not include 1,451 cattle and 176 hogs bought direct. Market shipments for the week were 349 calves and 2,650 hogs.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	545	384	1,694	4,618
Swift	546	181	1,165	6,015
Bliss
Bonnet	108	2	595	1
City	289	5	160	...
Rosenthal	227	5
Totals	1,715	527	3,623	11,234

TOTAL PACKER PURCHASES

	Week ended	Prev. week,	Cor.
	Apr. 16	week	1948*
Cattle	138,424	142,086	99,998
Hogs	221,562	245,501	215,812
Sheep	64,671	66,962	104,387

*Totals do not include Los Angeles.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,737	1,107	10,303	613
Swift	2,758	2,018	5,527	1,728
Hunter	616	...	6,970	48
Reil	1,736	...
Kingan	8,672	...
Labeled	1,754	...
Seiboff	706	...
Others	2,860	1,212	7,331	130
Shippers	2,182	859	19,778	...
Totals	11,153	5,196	56,998	2,514

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,700	848	6,486	4,605
Armour	2,830	260	7,760	971
Others	3,371	283	3,715	...
Totals	8,916	201	17,061	5,666

Does not include 207 cattle, 362 hogs and 4,849 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,171	41	8,765	845
Armour	3,201	27	4,581	804
Swift	2,648	48	1,020	648
Others	232	1
Shippers	12,257	127	10,888	757
Totals	22,509	344	20,204	2,254

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,213	321	3,015	2,872
Guggen- heim	484
Dunn
Osterberg	84	...	4	...
Dold	69	...	702	...
Sunflower	13	...	30	...
Pioneer
Excel	551	40
Others	2,309	...	563	...
Totals	4,713	321	4,404	2,412

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,358	109	1,763	145
Wilson	1,270	225	1,770	418
Others	226	...	704	...
Totals	2,834	334	4,297	568

Does not include 20 cattle, 202 hogs and 827 sheep bought direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	229	...	246	...
Cudahy	325	...	278	...
Swift	136	38	250	...
Wilson	133
Acme	642	2
Atlas	249
Clougherty	148	...	330	...
Coast	216	...	693	...
Harman	256	...	722	...
Union	25
United	282	14	138	...
Others	3,421	786	330	...
Totals	6,352	830	2,982	...

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Service, Value

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Packed in Barrels or #10 tins

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Factory—Pollock, Wis., Phone Pollock 111

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BEEF • VEAL • PORK • LAMB

HUNTERIZED SMOKED AND CANNED HAM

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended April 16, 1949.

CATTLE

Week ended	Prev. week,	Cor.
Apr. 16	week	1948
Chicago	19,671	20,206
Kansas City	16,758	16,294
Omaha*	19,803	20,401
East St. Louis	6,111	5,646
St. Joseph	8,626	8,408
Sioux City*	9,248	8,831
Wichita*	4,713	4,440
New York &		
Jersey City†	5,863	8,015
Oklahoma City*	3,690	3,720
Cincinnati	4,406	3,915
Denver	7,828	7,357
St. Paul	14,027	14,926
Milwaukee‡	3,392	3,914
Totals	124,186	126,079

HOGS

Week ended	Prev. week,	Cor.
Chicago	28,367	28,779
Kansas City	12,251	12,567
Omaha†	20,691	27,468
East St. Louis	29,889	29,776
St. Joseph	14,828	16,465
Sioux City*	10,107	15,011
Wichita*	4,404	4,329
New York &		
Jersey City†	38,144	38,764
Oklahoma City	9,790	10,305
Cincinnati	10,000	10,774
Denver	5,545	5,882
St. Paul	14,321	24,444
Milwaukee‡	4,205	5,915
Totals	211,645	238,172

SHIPPED

Week ended	Prev. week,	Cor.
Chicago	4,533	6,507
Kansas City	12,560	11,947
Omaha†	8,300	6,430
East St. Louis	2,384	1,167
St. Joseph	11,515	12,157
Sioux City*	2,582	2,232
Wichita†	2,412	2,775
New York &		
Jersey City†	26,148	33,946
Oklahoma City	1,390	1,751
Cincinnati	239	404
Denver	5,464	4,908
St. Paul	2,028	2,206
Milwaukee‡	277	414
Totals	78,841	83,546

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

**Calves and hogs.
††Stockyards sales for local slaughter.
§§Stockyards receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on April 21:

CATTLE

Steers, top med. & gd.	\$24.00 @ 24.50
Steers, med.	22.50 @ 23.75
Heifers, med. & gd.	23.00 @ 24.25
Cows, gd.	20.50
Cows, cut to med.	16.00 @ 19.00
Cows, canner	14.00 @ 13.00
Bulls, med. to gd.	22.00 @ 23.50

CALVES

Vealers, med. to ch. \$26.00 @ 32.00

HOGS:
Gd. & ch. 200-235 \$20.00 @ 20.50
Sows, med. & gd. 15.00 @ 16.50

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on April 21:

CATTLE

Steers, gd. & ch.	\$26.00
Steers, med. & gd.	23.00 @ 25.00
Heifers, low gd.	@ 23.50
Heifers, com. & med.	19.00 @ 22.25
Cows, gd.	20.00 @ 21.25
Cows, com. & med.	17.50 @ 20.00
Cows, can. & cut.	15.00 @ 17.00
Bulls, gd.	21.00 @ 23.00

CALVES

Vealers, gd. & ch.	\$24.00 @ 28.00
Com. & med.	15.00 @ 24.00
Culls	10.00 @ 15.00

HOGS

Gd. & ch. 180-250	\$18.00 @ 19.25
Sows, gd. & ch.	400 down

13.75 @ 15.00

SPRING LAMBS:

Gd. & ch. \$32.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle	Calves	Hogs	Sheep
Apr. 14...	4,584	535	7,831
Apr. 15...	1,061	353	6,739
Apr. 16...	339	38	2,859
Apr. 18...	11,588	558	9,483
Apr. 19...	8,041	1,044	6,628
Apr. 20...	8,000	800	10,500
Apr. 21...	2,200	500	8,000

*So far, so far, 32,429 2,902 44,626 4,548

Wk. ago... 31,745 2,618 36,167 7,928

1948... 35,000 2,288 63,757 12,480

1947... 49,743 5,286 37,721 17,667

*Including 552 cattle, 796 calves, 10,880 hogs and 1,256 sheep direct to packers.

SHIPMENTS

Cattle	Calves	Hogs	Sheep
Apr. 14...	1,638	80	284
Apr. 15...	838	...	782
Apr. 16...	16	...	155
Apr. 17...	2,952	76	76
Apr. 18...	2,252	76	668
Apr. 19...	2,500	200	1,000
Apr. 20...	1,500	100	500
Apr. 21...	400

Wk. ago... 9,210 448 2,694 1,298

Wk. ago... 6,964 158 1,206 3,867

1948... 18,681 683 15,079 7,163

1947... 20,654 418 2,318 8,791

APRIL RECEIPTS

Week ended	Prev. week	Cor.
Apr. 14	100,707	106,827
Apr. 15	9,000	10,330
Apr. 16	146,297	155,994
Apr. 17	23,445	53,416

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:		Carcasses
Week ending Apr. 16, 1949.	13,051	
Week previous	10,365	
Same week year ago	10,660	

COW:

Week ending Apr. 16, 1949.	1,413
Week previous	990
Same week year ago	774

BULL:

Week ending Apr. 16, 1949.	634
Week previous	425
Same week year ago	376

VEAL:

Week ending Apr. 16, 1949.	14,397
Week previous	13,184
Same week year ago	13,913

LAMB:

Week ending Apr. 16, 1949.	33,890
Week previous	32,965
Same week year ago	35,844

MUTTON:

Week ending Apr. 16, 1949.	1,450
Week previous	396
Same week year ago	1,942

HOG AND PIG:

Week ending Apr. 16, 1949.	8,642
Week previous	7,757
Same week year ago	4,266

PORK CUTS:

Week ending Apr. 16, 1949.	2,345,286
Week previous	2,062,965
Same week year ago	1,189,883

BEEF CUTS:

Week ending Apr. 16, 1949.	90,102
Week previous	52,187
Same week year ago	127,736

VEAL AND CALF:

Week ending Apr. 16, 1949.	10,196
Week previous	8,014
Same week year ago	---

LAMB AND MUTTON:

Week ending Apr. 16, 1949.	7,804
Week previous	7,850
Same week year ago	883

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended April 9 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
Up to 1,000 lb.	Good and Choice	Gr. B1	Good
Toronto \$20.61	\$28.00	\$20.85	\$26.11
Montreal 20.90	24.80	30.37	---
Winnipeg 20.16	24.41	30.10	---
Calgary 20.31	20.87	31.15	22.75
Edmonton 20.30	21.10	30.25	23.80
Pr. Albert 19.50	21.00	29.35	20.00
Moose Jaw 18.75	21.00	29.35	---
Saskatoon 19.25	25.50	29.35	---
Regina 17.75	21.15	29.35	---
Vancouver ---	---	31.85	---

*Dominion government premiums of \$2 per head on Grade A and \$1 on B1 are not included.

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended April 16, as given by the USDA:

NORTH ATLANTIC	Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City	5,863	9,000	38,144	26,146
Baltimore, Philadelphia	4,905	1,709	23,016	1,305

NORTH CENTRAL

Cincinnati, Cleveland, Indianapolis	10,987	4,506	65,413	2,782
Chicago, Elkhorn	22,068	9,760	68,076	7,350
St. Paul-Wis. Group ¹	23,300	32,650	58,528	3,606
St. Louis Area ²	9,614	7,527	52,644	5,187
Sioux City	6,558	180	12,820	3,006
Omaha	18,358	957	34,078	7,068
Kansas City	12,858	2,954	28,290	9,455
Iowa and So. Minn. ³	14,181	6,862	122,520	18,166

SOUTHEAST

South Central West ⁴	17,350	3,200	48,131	24,741
Rocky Mountain ⁵	7,458	476	11,376	5,378

PACIFIC⁶

Grand total	16,972	2,811	25,653	28,847
Total week avg.	17,288	8,712	640,160	141,824
Total same period 1948	141,894	75,459	493,567	196,701

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during March 1949—Cattle, 76.9; calves, 62.2; hogs, 72.2; sheep, 81.9.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, with comparative figures for the previous week and the same week a year earlier, were as follows:

	Cattle	Calves	Hogs
Week ended April 15	1,072	287	5,944
Week previous	960	312	7,337
Cur. week last year	1,722	278	5,856



FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

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PHILADELPHIA 40, PENNA.

Wilmington Provision Company

Slaughterers of
CATTLE - HOGS - LAMBS - CALVES
TOWER BRAND MEATS
 U. S. GOVERNMENT INSPECTION
 WILMINGTON, DELAWARE

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Now Available — WIREBOUND WOOD FREEZER BOXES
Cleaned and Reconditioned
 20" x 16" x 7" • 23 1/4" x 16 3/4" x 7 3/4"

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SINCE 1876

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HAM • BACON • LARD • SAUSAGE

THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of
QUALITY AMERICAN HOG CASINGS

in Great Britain

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(Cables: Effaceo, London)

CLASSIFIED ADVERTISING

Undisplayed, set solid. Minimum 20 words \$4.00; additional words 20¢ each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15¢ each. Count address

or box numbers as 8 words. Headlines 75¢ extra. Listing advertisements 75¢ per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

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POSITION WANTED

GENERAL MANAGER

Complete Packinghouse Experience

Livestock buying, slaughtering, processing, costs, etc. Equipped to assume full charge of all operations, or to take over major responsibility of owner desiring more free time or semi-retirement. Thorougly dependable and capable. Prefer personal interview.

W-52, THE NATIONAL PROVISIONER
 740 Lexington Ave., New York 22, N. Y.

MEAT SALESMAN

Seeking "FRESH PORK PRODUCTS" account for Buffalo area. Can also sell other meats on brokerage basis. Have fine list of accounts to sell to, and am fully experienced in meats. Write Box 14 or phone DE 3049, Kenmore 17, N. Y.

FOREMAN OR SUPERINTENDENT. 30 years' general packing house experience. Specialized in edible and inedible rendering, lard refining, A & P food and fertilizer. Address Chas. McIntyre, 2121 N.W. 31st Street, Oklahoma City, Okla.

SAUSAGE MAKER desires position near west coast. 20 years' experience in production, quality, storage products. Can supervise all operations and handle personnel. W-53, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Traveling sales position with headquarters in middle west. Twenty years' experience as packing house executive in sales and production. Now employed. W-54, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: Sausage, smoked meats, 25 years' experience. Can produce the best. Married, 38 years of age. Prefer the west. W-55, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

INDUSTRIAL ENGINEER: 9 years' packing house experience, methods, time studies, plant engineering. Also staff management. W-56, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Desires position in central states. Full experience, costs, yields, inventory. Now working. W-57, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HELP WANTED

SLAUGHTER HOUSE WORKER: For small modern city slaughter house in upper New York state (vicinity of Albany). Must be experienced on all kinds of stock. Will pay good wages and guarantee year round work. Opportunity for advancement if qualified. Will furnish housing to married man with experience. Give full details and reply to W-58, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SALESMEN: Now calling on sausage-making trade to take on additional line of artificial casings. Excellent opportunity for right men. Give experience and territory covered. Replies kept confidential. W-59, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

ASSISTANT MARKET REPORTER

WANTED

Should have broad basic knowledge of buying and selling meat cuts, by-products and livestock, and be familiar with all general product specifications. To start will work as general assistant in market reporting department, where full opportunity will be given to gain knowledge of methods and procedures. Position is steady and permanent, with opportunity to advance to market editor position.

Replies should give full particulars of experience, age, salary desired, personal details. All applications will be treated as confidential and identities protected.

Write, Phone or Wire to

LESTER I. NORTON
 THE NATIONAL PROVISIONER
 407 S. Dearborn Street
 Chicago 5, Illinois

SALES SUPERVISOR

Capable, experienced beef man to supervise and assist sales force soliciting independent trade in Detroit territory. We want a good man and will pay accordingly. Give particulars about yourself and your experience. W-71, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Assistant to the general manager for medium sized packing plant. Applicant must have experience in all departments and know costs. Furnish past experience and give references. P.O. Box 630, Wheeling, West Virginia.

WANTED: Experienced pork cut and kill butchers. Steady employment and good pay. Modern plant in northern Ohio. Write giving your full qualifications. W-54, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE manufacturing plant, fully equipped, capacity 25,000 pounds per week—available to the south—Unlimited possibilities. Priced right for quick sale. FS-60, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.



SINCE 1876

THE H. H. MEYER PACKING CO. • CINCINNATI, O.

HAM • BACON • LARD • SAUSAGE

HELP WANTED

ACCOUNTANT: Able to take full charge of books and office. Familiar with meat packing, cost analysis. Opening with small aggressive midwest packer. Give full details in first letter of past experience and starting salary expected. Write Box W-60, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: With following to call on meat packers and sausage factories in Texas, Oklahoma, Louisiana and Arkansas, offering complete line of sausage seasonings, milk powder and binders. Wonderful opportunity for big earnings. Commission basis. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: For small plant. One all around small plant butcher. W-61, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

NEW PACKING PLANT FOR SALE

Complete packing plant, built and equipped within last 16 months. More than 5000 sq. ft. floor space with plenty of land for expansion. Located just outside Columbus; 500,000 population within 20 miles; in heart of hog-cattle feeding area.

Fully equipped modern sausage kitchens with 50,000 pounds weekly capacity. Latest mechanized equipment including overhead tracks throughout the one-floor plant, new Carrier automatic smoke house and cooling rooms and Carrier coolers in chill room, age and cure room, freezer room, sales cooler, etc.

Dutton 40 h.p. fully automatic Econotherm oil-fired boiler; Boss scalding tub; Boss dehairer; Boss gambrelling unit; Boss size 16 mixer; Boss size 50A cutter; Boss 200Z sausage stuffer; Boss size 156 grinder; 150-H.U. 8. slicing machine; Toledo dial scales and other modern equipment.

Chill room 21x19; cure and age room 25x19; freezer room 8x19; smoke house room 16x10; sales cooler 20x20; efficient layout of killing room, processing room, boiler room and offices. Exterior and interior walls concrete block.

Available for negotiated sale by receiver, subject to court approval. Write or phone Donald R. Coe, 51 N. High St., Columbus 15, Ohio. Adams 5159.

TO LEASE: Modern plant, near switch, Chicago packing house district, available November 1949. 7,000 square feet, fireproof building, steel construction, heated, reinforced concrete floors, heavy load. Large sheep room and cold room ammonia refrigeration system. 10 HP compressor capacity. Attached garages with overhead doors, smoke house, offices, street loading facilities, parking, excellent transportation, 3500 square feet adjacent vacant for expansion. FL-70, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

UNUSUAL SALE

Sausage manufacturing plant, fully equipped, capacity 25,000 pounds per week—available to the south—Unlimited possibilities. Priced right for quick sale. FS-60, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Or Lease: New, modern sausage manufacturing plant and slaughter house. Located in south-central Wisconsin. Doing an excellent business. For further particulars write FS-62, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small fully equipped packing house, near Chicago. Reasonable. FS-68, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLASSIFIED ADVERTISING

EQUIPMENT FOR SALE

NOTICE—SPECIAL SALE NEW EQUIPMENT

10—SAUSAGE HANGING CAGES: Black, 3-stations, notched bars for 42" Smokestick, black double trolleys, Each.....	41.50
1—SAUSAGE HANGING CAGE: Black, 4-stations, notched bars for 42" Smokestick, black double trolley.	48.75
1—STEEL PLATFORM TRUCK: Rubber Tires, Roller Bearing Wheels, rack each end, 30' x 60", 2 swivel casters at one end, 2 rigid casters at other end.....	75.00
1—SAUSAGE HANGING TRUCK: Galvanized, notched bars, drip pan, Neotread wheels for 42" Smokestick.	105.00
1—WEAR-EVER ALUMINUM STEAM JACKETED KETTLE: 40 gal. capacity, complete with lid.....	260.00
1—CATTLE HEAD SPLITTING BLOCK: V-type, Galvanized Frame.....	82.50
1—GRINDER: ENTERPRISE NO. 3556, 7½ HP Motor, 3 knives, 3 plates, Tinned Hood Ring, 10" x 16".....	985.00
1—GRINDER: ENTERPRISE NO. 1556, 3 HP Motor, 3 knives, 3 plates, Tinned Hood, Ring Wrench, Feeding Tray.....	575.00
2—GRINDERS: ENTERPRISE NO. 1541, 2 HP Motor, 3 knives, 3 plates, Each	475.00
STAINLESS STEEL TOP TABLES, Galvanized Understructure:	
Sausage Stuffing Table, 8'x16", drain opposite stuffer end.....	160.00
Sausage Stuffing Table, 10'x16", drain opposite stuffer end.....	240.00
High Back Trimming Table, 8'x18", 18" cutting board.....	225.00
High Back Trimming Table, 7'x18", 18" cutting board.....	195.00

RECONDITIONED & GUARANTEED

1—SILENT CUTTER: Buffalo 43B, 250# Capacity, 25 HP Motor.....	900.00
1—SILENT CUTTER: Buffalo 43A, 250# Capacity, 25 HP Motor.....	900.00
1—SILENT CUTTER: Buffalo 32B, 100# Capacity, 10 HP Motor.....	450.00
1—SILENT CUTTER: Boss, 100# Capacity, Belt Drive, with NEW 10 HP Motor Excellent Condition.....	560.00
1—STUFFER: Allbright-Nell, 500# Capacity, NEW Stuffer, Cocks & Horns. Excellent Condition.....	900.00
1—STUFFER: Brecht, 200# Capacity, complete with Staffing Horns & Cocks.....	400.00
1—STUFFER: Brecht, 100# Capacity, Belt Drive, without motor.....	300.00
1—GRINDER: Enterprise No. 3556, 7½ HP Motor, Stainless Steel, Hopper 31½" x 39", without knives and plates, Like New.....	150.00
1—GRINDER: Enterprise No. 1556, 3 HP Motor, 3 knives, 3 plates, Like New.....	900.00
1—GRINDER: Enterprise No. 1541, 2 HP Motor, 3 knives, 3 plates, Like New.....	500.00
1—DO-ALL MEAT SAW, Heavy Duty, 1½ HP Motor, Like New.....	375.00
26—MEAT DRUMS, Steel Bilged Type, with 16", 25", 29" High, 20" wide, Excellent Condition, Globe No. 1048, galvanized Each.....	415.00
1—MOTOR, 25 HP, Westinghouse, 220-440V, 60 cycle, 3 phase, 1160 RPM.....	9.50
1—MOTOR, 25 HP, Warner, 220-440V, 60 cycle, 3 phase, 1160 RPM.....	175.00
All Items F. O. B. Kansas City Take advantage of these attractive prices, offered subject to prior sale	125.00

Telephone, wire or write

PHIL HANTOVER, INC.

1717 McGee Street Kansas City, Missouri
Victor 8414

Meat Packers—Attention

FOR SALE: 2-Anco #261 Grease Pumps, M. D.; 1-Anco Continuous Screw Cracking Press, installed one year; 1-Enterprise #106 Meat Grinder, belt driven; 1-Steel 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80 gallon; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; Used and rebuilt Anderson Expellers #21 R.B., Two 1000 lb. Sausage Drives, 1-CO2 and Meat Grinder, type TE-B, 15 HP Motor, 1-Allbright-Nell 4"x9" Chilling Roll. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

ANDERSON EXPELLERS
All models. Rebuilt, guaranteed, or AS IS. Pitcock and Associates, Moylan, Pennsylvania.

FOR SALE: Niagara Blower, 10-12 ton capacity, like new, 2 years old, \$75.00 F.O.B. Rochester. Max Russer, Inc., 257 Ames St., Rochester, N.Y.

EQUIPMENT FOR SALE

FOR SALE: Anderson expeller, Red Lion, new. Complete with automatic feeder, drag elevator, magnetic separator, without motor. Mitts & Merrill No. 2, new, size 15x15, without motor. FS-65, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Buffalo sausage stuffer, 250 lb. capacity. In excellent condition. \$500.00. Trophy Meat Products, Inc., 1324 East Vernon Highway, Detroit 7, Mich.

BUSINESS OPPORTUNITIES

GET ACTION—USE NATIONAL PROVISIONER "CLASSIFIEDS"

VATS: Offering one carload hardware vats. Capacity approximately 200 gallons. Price reasonable. FS-23, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

STEER BEEF WANTED

All grades, all weights, straight carcasses or hind. Wire us your offerings—FOB Schenectady, N. Y. Loonie Packers.

FOR SALE or LEASE: Modern killing plant located in leading southeastern city of over 500,000. Capacity 300 cattle, 1,200 hogs weekly. Plant three years old, has complete killing room and rendering equipment, large cooler space; easily adapted for boneless beef operation if desired. unusual circumstances permit extremely favorable lease to responsible party. Contact R. L. Redfearn, 1010 Howell Mill Road, Atlanta, Georgia. Phone Hemlock 1624.

DETROITERS: For sale or lease, slaughter house four miles west of center of Ann Arbor. City inspection. Modern coolers. No restrictions. Thirty acres. Large barn, scale house and pen. Concrete insulated garage for three trucks. Modern seven room home and garage. Priced right. FS-47, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLAIM COLLECTION ON DEAD, MISSING, CRIPPLED ANIMALS AND SHRINKAGE AGAINST ALL CARRIERS AND FREIGHT BILL AUDITING. NO COLLECTION, NO CHARGE.

EASTERN FREIGHT TRAFFIC SERVICE
99 Hudson St., New York 13, N. Y.
Phone Worth 2-3584-5-6

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,
P.O. Box 6669 Los Angeles 22, Calif.

BONELESS VEAL with or without cuts

BONELESS LEGS OF VEAL average five pounds or better

CALVES HIDE on 50 pounds—70 pounds run

GOVERNMENT INSPECTED

Can quote interesting prices by wire. Kindly mention quantities desired.

MALBIN PACKING COMPANY
187 Ft. Greene Place Brooklyn 17, N. Y.

HOG • CATTLE • SHEEP SAUSAGE CASINGS

ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barlant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletin.

SAUSAGE and Smokehouse

6060—FLAKE ICER: York, model DER 10, 1 ton, used 2 weeks..... \$1050.00

6077—FLAKE ICER: York, model DER 10, 1 ton, completely self-contained, good cond..... 1000.00

8716—2-LK. Sausage: Vilter, two compartment, excel. cond..... 750.00

9045—FROZEN MEAT CUTTER: Keebler, model 294-A, guillotine type, excel. cond..... 1000.00

7668—STUFFER: Oppenheimer, 200# cap., complete..... 225.00

8003—STUFFER: (2) Glob & Boss, 500# cap., guar. good cond., each..... 900.00

9084—SAUSAGE TRIMMER: (75) Cage type, 4 stations, hold 42" smoke trees, made of 1½" black channel & angle iron, each..... 10.00

7061—SILENT CUTTER: (2) Boss 2200, 500# cap. self-emptying motor drive & unloader, record, & guar., each..... 1000.00

8331—SLICER: U. S. Heavy Duty #28, excel. cond..... 1000.00

9075—COMPLETE BACON ROOM: Incinerator, Anco Bacon Smoker Press, U. S. Heavy Duty Slicer, stainless steel, chain conveyor, 15' conveyor table... Bids requested in bulk or separately..... 750.00

7001—MIXER: Champion 550# cap., 5 HP motor, guar. good cond..... 150.00

7062—CHOPPER: Buffalo #262, for pork sausage, 250# cap., 6 knives, belt drive, no motor..... 225.00

Rendering and Lard

9006—COOKER: 4"x7' Jordan, complete, motor drive & motor, percolator pan, screen..... 2150.00

9100—LARD KETTLE: 100 gal. steam jacketed on legs, like new..... 165.00

9102—LARD KETTLE: 150 gal. steam jacketed, on legs, like new..... 165.00

9101—LARD COOLER: Galv., water jacketed, heavy construction, 30" x 54", cast legs & bottom, excel. cond..... 150.00

8747—RENDERING UNIT: Complete consists 4x7 Cooker 15 HP motor, 150 ton Press & Pump, Bone Crusher with 25 HP motor, all record. & runs REDUCED TO..... 3750.00

8182—HYDRAULIC PRESS: 150 tons, like new..... 1400.00

9062—HYDRAULIC PRESS: NEW, never used, 300 tons, Anco with pump..... 4250.00

9057—CRACKLING PRESS: Randolph, hand powered, screw type 90" x 42", plate diam., 23½"..... 75.00

8108—HYDRAULIC CURB PRESS: Thomas, single cylinder piston, with pump, motor driven..... 1000.00

9097—BONE CRUSHER: Waste saving, motor drive thru V belt, 15 HP motor mounted on steel platform..... 1050.00

9112—HOG: NEW, never used, M & M, #12CRD, 25 HP motor, complete with extra new knives & wrenches.. 2500.00

Miscellaneous

8303—AMMONIA COMPRESSOR: Frick, 7x7 Ser. #22554, V-belt drive, excel. cond..... 550.00

7974—TRIPE ASHER: Dupex #2, 30" x 30" gear base, motor, record, & gear..... 450.00

9004—DEHAIRER: (2) Baby Boss, complete with 7½ HP motor, V-belt drive, like new, gear, each..... 1000.00

9050—KETTLES: (4) Lee, 50 gal, stainless inner jacket, carbon steel outer jacket, stainless covers, 3 legs, valve, etc., each..... 225.00

9054—KETTLE: Lee, 100 gal., clad, same as above..... 215.00

9075—STORAGE TANKS: RR tank car type, 6,000 gals., tested, excel. cond., each..... 675.00

9076—STORAGE TANKS: (2) RR tank car type, 10,000 gals., tested, excel. cond., each..... 950.00

Write for list of complete plants for sale, including meat packing, sausage and rendering.

Telephone, Write or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY

640 N. Clark St. • Chicago 26, ILL. • 8-Holiday 3-8313

SPECIALISTS
In Used, Rebuilt and New Packing House
Machinery, Equipment and Supplies



Pig No. 311 of the Bikini atom bomb test has been discharged from the naval laboratories as entirely normal and healthy—except that she can't have any little pigs. But her sterility was "not necessarily" caused by atomic radiation. Ordinarily, the Navy said, enough gamma rays to cause sterility also would kill the victim. The pig will take up life in a zoo in Washington. She was one of a large number of pigs subjected for experimental purposes to atomic violence in the Bikini bomb tests in 1946. Her survival astonished even the A-bomb experts. Locked in the main deck washroom of a former Japanese light cruiser, she was near the center of the bomb burst.



A genuine oak sausage filler, guaranteed to be 125 years old, was offered at a recent auction in Dixie, Ontario. The owner, Ellery Brownridge, said he can trace its history back to the days of his great grandfather, but that he knows it was used in Great Britain even before that.



Results of a recent cattle feeding experiment at the Eugene K. Denton farm near Flanders, N. J., indicate that potatoes may be successfully substituted for scarce corn. In the first 25 days of the test 20 lean range steers gained an average of slightly more than 1 lb. per day, or about the gain on a traditional corn diet. And the test animals remained in perfect health. Each 100 lbs. of freshly ground potatoes used were treated with a handful of regular salt and a pint of water-diluted molasses in order to make a palatable feed. Denton, a businessman who breeds prize animals, said previous attempts to feed potatoes had failed because not enough dry roughage was provided to keep the animals healthy.



Even a magician seems to have difficulty getting his hands on a rabbit in a country where meat is as scarce as it is in Britain. At a show of the British Magical Society in Birmingham recently, one slight-of-hand artist reached into a hat to pull out a bunny. The best he could do was a stuffed one.



In a modern slaughterhouse located north of Paris, pigs to be slaughtered walk down a concrete corridor into a small metal chamber where they are electrocuted within two seconds.

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

Stainless Steel for Satisfaction-Plus



Hundreds of users attribute a large portion of their boiled ham business to the improvements they have attained by using ANCO Ham Retainers. These Stainless Steel Retainers are DURABLE — CONVENIENT — SANITARY. Patented spring covers insure uniform firmness and shape without using a press. Write for prices.

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



To sell your sausage—
it's got to "look good"
to Mrs. Consumer...



*Fine quality sausage calls for
fine quality natural casings—There's none finer
than SWIFT'S SELECTED NATURAL CASINGS!*

1 SWIFT'S BEEF ROUNDS are economical casings of fine quality. Processed and calibrated to bring you faster stuffing and more uniform products. For your best sausage grades of Ring Bologna, Polish Sausage, Liver Sausage, etc.

2 SWIFT'S BEEF BUNG CAPS—closely fat-tied to improve finished appearance. Swift processes them as quickly as possible for freshness and perfect color. For Cooked Salami, Bologna, Veal Sausage, Capicolla, Minced Specialty, etc.

3 SWIFT'S PORK BUNGS—Uniform, superior quality casings for Liver Sausage and Dry Sausage. As with all other Swift Selected Natural Casings, these are carefully graded and selected.

YOUR sausage sales often depend upon how your sausage looks to consumers. And because *they see the casings first*, the casings you use become all-important.

That's the big reason why you should always specify Swift's Selected Natural Casings—the quality standard of the industry.

Swift takes special care to meet every requirement for quality sausage and specialty meats manufacture. Swift's Selected Natural Casings are minutely inspected under pressure to eliminate flaws—they're precision measured to insure uniformity as to size, length and strength—they give you speedy, efficient production.

When you order Beef Rounds, Bungs or any of Swift's Selected Natural Casings, you can be sure you're getting the finest *uniform quality natural casings*. Order a trial shipment from your Swift salesman and prove it to yourself. Or wire, write or phone the nearest Swift Branch Office today.

SWIFT & COMPANY

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